

# THE NATIONAL Provisioner

THE MAGAZINE OF THE

Meat Packing and Allied Industries

Volume 97

JULY 24, 1937

Number 4



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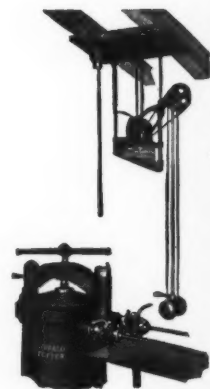
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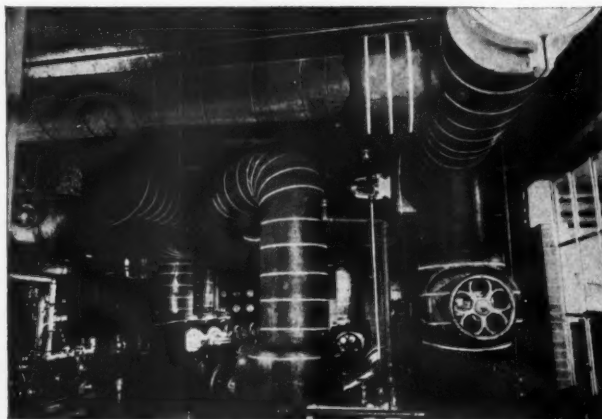
Armstrong's Corkboard meets every requirement for low temperature insulation. Impartial tests prove that its thermal con-

ductivity is low—it presents an effective barrier to the passage of heat. Cork has great natural resistance to the moisture that is invariably encountered in low temperature insulation work. Armstrong's Corkboard is definitely a fire-retardant. There is ample structural strength in this rigid insulation. And finally, many installations of Armstrong's Corkboard which are still in use after more than 30 years of service show that this material assures long insulating efficiency.

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ABOVE: Cold lines operating at -15° F. in a large Eastern oil refinery are insulated with Armstrong's Cork Covering for refrigerating economy and control.

RIGHT: Atlas Beverage Company, Kansas City, insulated floor, walls and ceiling of this beer cooler with corkboard. Note use of Armstrong's Mastic Finish Corkboard on ceiling.



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CORK COVERING FOR COLD LINES • INSULATION SUNDRIES

Week Ending July 24, 1937

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# THE NATIONAL PROVISIONER

*The Magazine of the Meat Packing and Allied Industries*

Volume 97

JULY 24, 1937

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## Daily Market Service (Mail and Wire)

"THE NATIONAL PROVISIONER  
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and greases, sausage materials,  
hides, cottonseed oil, Chicago hog  
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For information on rates and  
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## TIME TO CHECK UP ON YOUR HOG DEHAIRING PROBLEMS



**"BOSS" Jumbo Dehairer for Largest Plants**

When the warm summer days are here, it is difficult to realize that they will be followed shortly by the frosty, snappy days of autumn. During this time, hogs are growing their "hard" hair, which is always a source of annoyance to hog slaughterers, until the cold weather sets in.

"BOSS" Hog Dehairers have solved this problem best by the very efficient and simple method which they employ for removing the hair. But the machine itself cannot accomplish this unless it is maintained in first-class operating condition to meet the heavier demands made of it, and the belt scrapers are firm as well as resilient to perform their part of the work. Flabby, broken scrapers, with dull blades, are a deterrent to quick and thoro dehairing.

Plants already equipped with "BOSS" Dehairers know this and service their machines accordingly.

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**"BOSS" for BEST OF SATISFACTORY SERVICE**

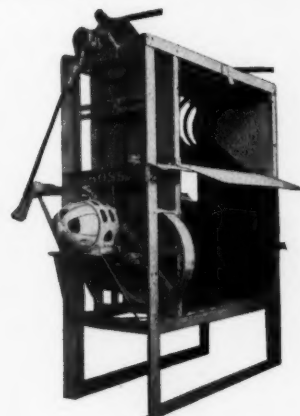


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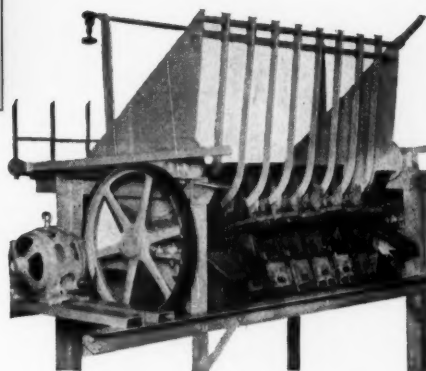
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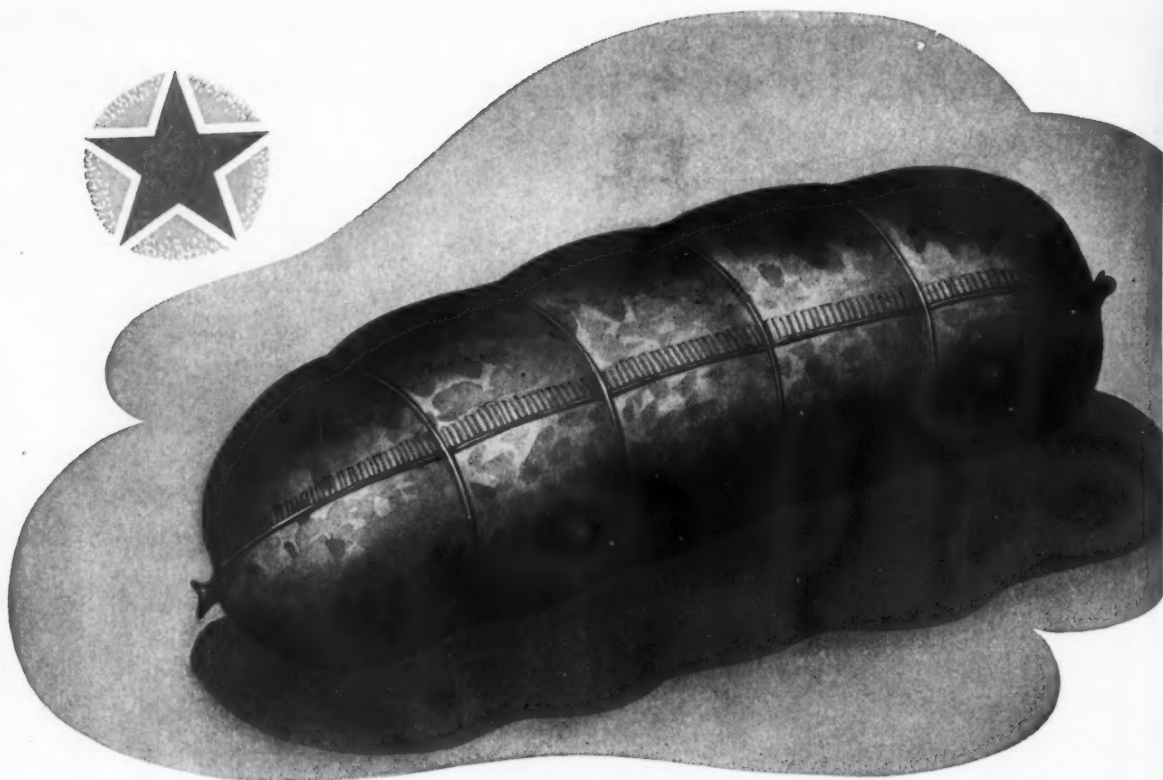


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*Write for quotations on  
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# THE NATIONAL PROVISIONER

JULY 24, 1937

*The Magazine of the Meat  
Packing and Allied Industries*

## SMOKED Meat SAVINGS

- Gains from Reduced Shrink and Fat Drip  
By Air Conditioning Meat Hanging Room

**S**MOKED meat hanging rooms have not always been considered as plant departments in which important savings could be made. Packers looked upon the weight loss in products which occurred in them as somewhat of a necessary processing expense, about which little or nothing could be done.

Air conditioning has reversed the packer's thinking about hanging room losses. Today he sees in the smoked meat hanging room potential savings very much worth while—savings which, considered in relation to the investment required to obtain them, yield a return as great as may be found in any department of the packing-house.

Savings in the smoked meat hanging room through reduction of moisture and prevention of fat losses have been numerous. Results now being obtained in an Indiana plant are typical. Here savings at

### WILL SOON PAY FOR ITSELF

Hot meat section in air-conditioned smoked meat hanging room of Drovers Packing Co., Chicago.

Ideal conditions of temperature and humidity are maintained in both chilling and hanging sections of this room by air conditioning unit in background. Tests indicate saving in shrink of meats in this room will pay for the unit in a few months.



a rate to total \$25,000 yearly are being made. These are coming entirely from the weight gain resulting from reducing shrink and fat drip.

This saving is not estimated; it is calculated directly from weight figures. To these, the packer in question believes, should be added an estimate of savings representing better product appearance and uniformity.

maintained in the smoked meat hanging room are comparable to those in an air-conditioned carcass chill room. In both instances it is necessary to extract the heat quickly from hot products with the least possible loss of weight. If the meats are chilled with reasonable speed it is obvious that loss of weight due to fat drip is halted. Dehydration (loss of moisture) is reduced

be decided on the basis of least weight loss, both of moisture and fat, although all packers do not agree with this idea.

A Chicago packer, for example, maintains his smoked meat hanging room in the neighborhood of 76 to 78 per cent relative humidity. His tests, he says, shows that while he takes a larger fat loss under these conditions, this is more than compensated for by the greater reduction in moisture loss. The fact that there is more grease on the floor is of little consequence, he thinks.

Another packer's tests indicate the reverse of those obtained by the first packer. He holds a relative humidity in his smoked meat hanging room of about 72 per cent, and says his weight loss is less than when a 4 or 5 per cent greater relative humidity is maintained.

### Varied Experiences.

The Indiana packer previously mentioned finds his smoked meat weight shrink is least when a temperature of 55 degs. and a relative humidity of 75 per cent are maintained. Losses increase rapidly, he says, when relative humidity is above 75 per cent and below 71 or 72 per cent.

These experiences would seem to place the humidity danger zones below 70 per cent and above 75 per cent—not below 80 per cent and above 85 per cent, at which points they were earlier placed by some refrigerating and air conditioning engineers.

However, for the packer who is not averse to doing a little experimenting, the humidity percentage best suited to his particular conditions may readily be determined, most air conditioning equipment having sufficient flexibility to give humidities within a 70 to 80 per cent range.

### Methods Dictate Temperatures.

Choice of temperature for the smoked meat hanging room may be made within a reasonably wide range, and quite often is based on the operating methods of a particular concern.

Quick chilling is desirable to stop fat drip. If too low a temperature is used, however, color of the smoked meats will fade. Probably few plants use a temperature lower than 55 degs. F. in the smoked meat hanging room.

A concern that does a local business and delivers its products in unrefrigerated trucks probably should not carry as low a temperature as one which uses refrigerated trucks or which ships in refrigerator cars. This is for the reason that in hot humid weather, if the temperature of the product from the smoked meat hanging room is below the dew point temperature of the outside air, condensation will occur on the meats.

On the other hand, a packer who ships in refrigerated trucks or refrigerator cars ought to hold his products at a lower temperature, for the reason that neither refrigerated trucks nor refrigerator cars were ever designed to serve as chill rooms, but solely for the purpose

(Continued on page 17.)



### ADDITION TO PLANT OF DROVERS PACKING CO.

It houses offices, refrigerated shipping room, fresh pork cooler and air-conditioned smoked meat hanging room. Shipping room adjoins loading dock at front. Fresh pork cooler and smoked meat hanging room open into shipping cooler. Offices are on second floor.

It formerly was the custom—still practiced in some meat packing plants today—to permit smoked meats to hang in the smokehouse alley, after coming out of the smokehouses, until they had cooled to the temperature of the surrounding air before placing them in the smoked meat hanging room.

### How Losses Occur.

Usually there was considerable fat drip and no doubt a comparatively large moisture loss during this time. The latter loss continued at a steady or at best a slowly declining rate after the meats were in the hanging room, due to unsuitable relative humidity.

These are losses few packers can afford to take these days. If, as more packers are doing, smoked meats are taken directly from the smokehouse to a properly air-conditioned smoked meat hanging room, it is possible to reduce hanging shrink 2 per cent or more.

What this means in the way of greater income from smoked meats in every plant each packer can easily determine for himself.

### How Losses Are Stopped.

To a certain extent conditions to be

by maintaining a fairly high relative humidity in the room.

Unfortunately, however, conditions favoring the least fat drip are not those which reduce dehydration to a minimum. And conversely, conditions ideal for preventing moisture loss increase fat drip.

Operating men, as a result, are not in agreement as to the proper relative humidity for the smoked meat hanging room to keep meat weight losses at a minimum. A high relative humidity is required to keep moisture losses low. However, when relative humidity is above 75 per cent moisture on the surface of the meat is not dried. Instead it runs off, carrying fat with it, and not only causing a weight loss but making floors unsightly and increasing cleaning costs.

### Regulating the Humidity.

In a humidity of 70 per cent or lower this surface moisture can be dried and the loss due to fat drip stopped. At this humidity, however, there is dehydration of the products, which increases shrink and loss. Selecting the proper humidity in the smoked meat hanging room, therefore, is a matter to



# COST OF SMALL ORDERS

**D**O you know how much it costs to get an order, bill, deliver and collect? In other words, what is your average selling and distribution cost per order? Is it 70c, 75c, 90c, 95c, \$1.00?

Do you know what percentage of your total orders is for quantities under 25 lbs.? Over 25 lbs.?

Do you know what percentage of the total tonnage of your business for a week is made up of orders under 25 lbs.? Under 50 lbs.? Under 100 lbs.?

Do you know how much it costs to fill one order under 25 lbs.? Under 50 lbs.?

## Losing on Small Orders

Do you know whether the difference in prices you received for a small quantity of meat as compared with a larger quantity is sufficient to cover the relatively higher unit handling charge necessitated in the case of the smaller order?

Do you know whether you are making money on the small orders you are handling or losing money?

Have you any idea as to how much time it requires your salesmen to collect orders of 25 or 50 lb. sizes, even though they obtain most of them by the telephone?

Do you know whether you would lose business or gain business if you declined to accept orders under a certain quantity, say 50 lbs.?

Do you know it's possible that about one-third of the aggregate number of orders received by your company may move only about one-twentieth of the total volume of your business into the hands of the retail trade, but may amount to a fourth of your total of distribution cost?

## Packers Get Facts and Figures

In a series of regional meetings held throughout the United States during the last two weeks by the Institute of American Meat Packers—which have been attended by a larger number of meat packers than any other series of similar meetings ever held before—more than 400 representatives of meat packing companies heard discussions of such questions as those listed above. The attendance probably will total a thousand before the series is completed.

The nine meetings held last week—as well as the fourteen meetings held the week before—were for the purpose of submitting directly to meat packers in all parts of the country important recommendations made by the special committee appointed several months ago by the Institute to aid in the investigation of trade practices. Vice president W. S. Clithero of Armour and Company is chairman of the special committee, which is composed of well-known packinghouse executives.

Present at each of the meetings last week was a staff representative of the

Institute who discussed some of the actual experiences of meat packing companies which have applied policies similar to those outlined in the recommendations. Packer representatives in attendance received the recommendations enthusiastically.

## Other Economies Advised

Need for effecting the utmost economy in deliveries; advisability of establishing a cut-off hour, and lack of economy arising from small orders were discussed in some detail, and member companies learned of possible economies which might save the industry several hundred thousand dollars annually.

H. R. Davison, vice president of the Institute, attended meetings at Los Angeles, Tuesday, July 20; San Francisco, Wednesday, July 21; Portland, Friday, July 23, and Seattle, Saturday, July 24.

George M. Lewis, associate director of the Department of Marketing, was present at meetings at Cedar Rapids, Ia., Monday, July 19; St. Louis, Tuesday, July 20; Chattanooga, Tenn., Wednesday, July 21, and Indianapolis, Ind., Thursday, July 22.

Among recommendations made by the special committee (which do not deal exclusively with small orders) are suggestions that such practices be eliminated as furnishing of sales or clerical help to dealers, excessive entertainment of customers, and paying of any part of expenses of buyers from their places of business to a buying center or plant. Also that each packer should make an urgent effort to eliminate expensive and wasteful deliveries and establish a definite hour after which no new orders would be accepted for delivery that day.

Following is a schedule of the re-

# PACKERS' Convention

The 32nd Annual Convention of the Institute of American Meat Packers will be held at the Drake Hotel

## CHICAGO

October 22 to 26, 1937

Sectional meetings will take place on Friday and Saturday, Oct. 22 and 23.

Convention Sessions will be held on Monday and Tuesday, Oct. 25 and 26.

Program details will be announced in later issues of THE NATIONAL PROVISIONER

gional meetings to be held in the coming week:

Spokane, Wash., Monday, July 26, 12 noon, Davenport Hotel (luncheon), A. L. Capps, Armour and Company, chairman.

Salt Lake City, Utah, Thursday, July 29, H. E. Hemingway, American Packing and Provision Co., Ogden, chairman.

Denver, Colo., Friday, July 30, 2 p.m., Brown Palace Hotel, A. D. Curtis, Nuckolls Packing Co., Pueblo, chairman.

# LESS HOGS But Equal Tonnage of Pork and Lard PREDICTED

**L**IMITED hog supply during the balance of the summer, and a fall and early winter hog slaughter smaller than that of a year ago—but a total pork and lard production in the year 1937-38 about equivalent to that of 1936-37—are anticipated by the U. S. Department of Agriculture in its mid-summer hog outlook report.

Prospects for a good corn crop indicate that there will be no such forcing of hogs on the market as occurred last fall and winter. A reduction of about 7 per cent in the spring pig crop points to somewhat fewer pigs during the winter marketing season. But with a plentiful supply of corn it is expected that hogs will be fed to heavier weights, resulting in a meat and lard tonnage about equal to that of the present year,

with marketing of hogs somewhat later in the season than occurred last fall and winter.

## More Hogs Next Summer and Fall

Plentiful supplies of corn in prospect also are expected to result in somewhat heavier breeding of sows for fall and early winter farrow than a year ago, which would point to heavier hog marketings in the late summer and fall of 1938. In the meantime the half billion or more pounds of meat in storage, and the large stores of lard on hand, will aid materially in supplementing curtailed hog marketings during the balance of present summer and early fall.

Prices of hogs next fall and early winter are expected to average as high

# PROCESSING TAXES *Proposed* In Latest FARM AID BILL

**R**EVIVAL of the hog processing tax—at 25 cents per cwt.—would be possible under the proposed agricultural adjustment act of 1937 submitted to the House committee on agriculture this week by Chairman Marvin Jones of Texas. Imposition of the tax on the first domestic processing of hogs would be dependent on whether or not the Secretary of Agriculture found the total U. S. supply of field corn excessive at the beginning of any corn marketing year (November 1).

A compensating tax on cattle also would be possible, since the bill provides that compensating taxes can be levied on competing commodities after hearings. Compensating taxes would also be placed on imported pork products.

The proposed hog processing tax (and like taxes on other important agricultural commodities) is one of the devices in the measure by which the Secretary of Agriculture would attempt to con-

serve the nation's soil resources, control crop production, eliminate surpluses and maintain parity prices for farm commodities. The new act would make effective previous soil conservation legislation so that positive crop production control would be possible, whereas currently such power is limited to the encouragement of diversion of production from soil-depleting crops to non-surplus and non-depleting crops.

## Hog Tax Procedure

The hog processing tax included in the House bill—which would be collected from the packer—would be levied if the Secretary, prior to the beginning of any corn marketing year, determines that the total supply of field corn will exceed the normal supply of field corn by over 10 per cent. The bill sets no figure for a "normal supply" of field corn, but provides that it would be a "normal year's domestic consumption and ex-

ports, plus 5 per cent allowance for normal carryover."

After the Secretary had proclaimed the supply situation and levied the tax he would be authorized to hold referendums among field corn producers to determine whether such a tax on hogs was favored. Results would be reported to Congress to determine whether the tax should go into effect.

Apparently the effect of the hog processing tax—if passed back to producers in the form of a lower price for hogs—would be to discourage hog feeding and production of corn.

## Crop Control Methods

The bill also provides that the Secretary could establish national quotas to stabilize the marketing of cotton, wheat, field corn, rice and some types of tobacco if he found supplies excessive. Farmers selling more than their quotas would be denied soil conservation benefits.

The bill contains soil-depleting base acreages for major crops and provides that these base acreages are to be allotted among producing states and then among individual producers, on the basis of acreage during the preceding 10 years. Failure of a producer to divert a percentage of such acreage from a crop, if specified by the Secretary, would forfeit his right to benefits.

When the Secretary had ascertained and proclaimed the total supply of any commodity he might proclaim the ever normal reserve supply, or "ever normal granary" program, and the percentage of crop acreage to be taken from production during the marketing year. If total supply of any commodity is substantially above normal and the current average farm price unreasonably low, loans could be made to farmers who stored under seal such quantities of their crops as the Secretary specified.

## Benefits For Compliance

Benefit payments under the soil conservation act may be conditioned on compliance by farmers with provisions relating to production on base acreage, acreage diversion, and terms and conditions of loan contracts. Non-cooperating farmers would be barred from participating in conservative benefits for two crop marketing years.

The measure also provides a fund of \$10,000,000 for research leading to new uses and new markets for farm commodities.

## No Tax in Senate Bill

The AAA bill introduced in the Senate last week and sponsored by the American Farm Bureau Federation does not include a processing tax on hogs or other farm commodities, but does provide for heavy penalty taxes which would rest on producers not cooperating with the program. The Jones bill provides instead that non-cooperators would not share in benefit payments.

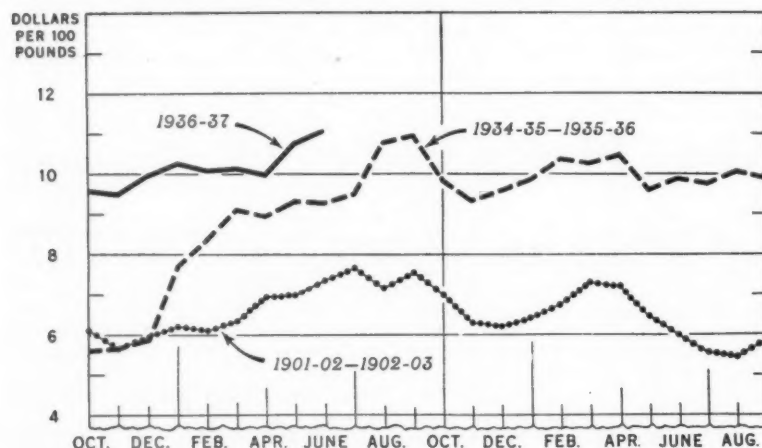
(Continued on page 21.)

or higher than in the fall and winter of 1936-37, and to be well maintained through the balance of this summer.

Corn crops of this and the next two or three years will be important influencing factors in the size of the hog crop. "If the 1937 corn crop proves to be as large as now indicated, there will be a considerable increase in the

number of pigs raised in 1938," the department says. "This upward trend in hog production will be stimulated if there is an average or better than average corn crop in 1938." Heavy supplies of hogs such as prevailed prior to the drought of 1934 are not in prospect before 1940, it is pointed out.

(Continued on page 30.)



## SHORT CORN CROPS MAKE HIGH HOG PRICES

This chart shows the trend of hog prices in years following short corn crops, particularly 1936-37, 1934-35 and 1901-02, based on packer and shipper purchases at Chicago.

In years following short corn crops, hog prices have trended upward, reaching the highest level for the year during the summer months. This was true in 1901-02 and in 1934-35, and also in the present year, 1936-37. With a much larger corn crop in 1902 and 1935, than a year earlier, hog prices in 1902-03 and in 1935-36 did not reach as high a level as in the preceding year. If the 1937 corn crop is about average, the trend in hog prices in 1937-38 may be somewhat similar to that in 1902-03 and in 1935-36. (Bureau of Agricultural Economics, U. S. Dept. of Agriculture.)

# MEAT LOAF Sales

## "Loaf-of-the-Week" Club New Merchandising Idea

**M**EAT loaf production under federal inspection during the first half of 1937 totaled nearly 50 million pounds. As federal inspection is estimated to cover from 50 to 60 per cent of the production of sausage and meat loaf products, it is probable that close to 85 million pounds of meat loaf products have been made and sold to American consumers in the first six months of 1937.

This is a tremendous volume for only one type of product in the sausage line. Growing popularity of meat in this form is significant. High cost of primal meat cuts due to livestock scarcity may have had something to do with it. But a more likely explanation is the attractiveness and economy of this meat specialty item, because of the infinite variety available in meat loaf combinations, and the attractiveness of appearance in such combinations and in their packaging.

Packers and sausage manufacturers are pushing meat loaves, and demand for new meat loaf ideas is constant. THE NATIONAL PROVISIONER has more requests for new meat loaf formulas than for any other item in its Readers' Information Service. Container manufacturers are also giving the trade excellent service in this particular, as was illustrated by the suc-

cess of the recent TeePak meat loaf contest, reported in the April 17 issue of THE NATIONAL PROVISIONER.

### Feature a Loaf Every Week

Another illustration of the interest in meat loaves is the success of the "Loaf-of-the-Week" club recently launched by the Visking Corporation. This idea clicked immediately, and processors all over the country joined the club and took advantage of the service made available in the plan. With the enrollment card was sent suggestions for 4 meat loaves to be pushed during the first month of the campaign. The plan includes furnishing of 4 more formulas for each month following.

A survey of results early in the campaign indicated its immediate success. This survey was conducted among retailers receiving the service through packers and sausage manufacturers participating in the plan. Some followed one method of procedure and some followed another. But the results were the same—both processor and dealer increased their sales—which, after all, was the purpose of the plan.

### 100 Per Cent Sales Increase

"Since introducing various meat loaf specialties," reports one processor of quality product, "stuffed in Visking casings and processed in forms, and products pre-processed in the same way and then stuffed into cellulose casings, our sales have grown steadily from month to month. We have increased our volume on the loaves we featured over 100 per cent, and also on cased boiled, cooked, roasted and smoked hams, picnics (boneless and bone-in), butts, Canadian bacon, cooked pork loins, bacon roll, etc.



### DISPLAY FOR SAMPLING

Meat loaves sliced and displayed to attract attention of customers. Small squares of each kind of loaf, impaled on a toothpick and offered for sampling, will make meat loaf converts of many buyers who never before tasted commercially prepared meat loaves. This is the "taste-it" plan.



### LOAVES OF THE MONTH

Four new meat loaf items each month stimulate consumer buying. Members of the "Loaf-of-the-Week Club" are given formulas and directions for processing and packaging these loaves.

"The new products have enabled us to open up new accounts we could not have touched if we had confined ourselves to ordinary competitive products. While we produce as fine a line of meat products as can be found anywhere, we think our willingness to work hand-in-hand with the dealer, by giving him these new and more salable items, which he can in turn sell in increased volume, has had as much to do with our success as any other single factor."

### Featuring Proper Displays

Another dealer increased his loaf sales tremendously by making a feature of proper display, aided by directions in the Visking "20 per cent plan" booklet, which emphasized: First, visibility; second, arrangement; third, quantity of items displayed.

Formerly 90 per cent of the items in the meat store were sold in bulk; in this era of packaged goods display is a prime necessity. Sales value of display was proved in a recent test of a group of dealers, checking sales results where goods remained on the shelf as compared to use of display. In the latter case sales increased from 43 to 72 per cent.

In planning displays arrangement is important. Products should be separated on trays and trays separated by color. Trays should be piled high; people like to buy from large quantities. Trays of correct size should be used, fitting the display case in a way that leaves room for embellishment with parsley, sliced lemons, lettuce, etc.

In this "loaf-of-the-week" campaign





another dealer went in for greater variety. Formerly he carried only 4 loaves; he doubled this number and added a new loaf every week. He took a hint from cafeteria managers, who display as many as 20 kinds of salads, pastries and other foods. The customer is intrigued by the size, variety and freshness of the display, and buys accordingly. That is what happened when this dealer increased his stock. He naturally stocked kinds of sausage suitable to his neighborhood demand, but the novel meat loaf items always sold best.

A packer-member of the club in Washington, D. C., commenced the drive with 4 loaves. As soon as sales of one item began to lag he discontinued it and substituted a new loaf. He has kept this up, and always has four good-selling loaves in his line. If a customer asks for a discontinued loaf, he recommends one in the current line nearest in taste and appearance to the one asked for but discontinued.

### Using the "Taste It" Plan

Many dealers reported great increase in volume of sales due to further use of the "taste-it" plan in connection with this campaign. This was an amplification of the "taste-it" plan inaugurated by Visking several years ago, involving the following procedure on the part of the dealer:

1. Set aside a definite space on top of your sausage display, selecting a space that will be least obstructive to your freedom in serving a customer.
2. Pick out one kind of sausage you intend to feature for the day, then be sure you are well stocked with this particular variety.
3. Slice a few slices from this roll, making sure that each slice is uniform and attractive in appearance. Remove the casing.
4. Now cut each slice into small cubes (small pieces whet the appetite, pieces too large satisfy it) and transfix each piece with a toothpick.

### TASTY CORNED BEEF LOAF

One of the many types of meat loaf specialties which sell well. Stuffed in a transparent casing and molded, the product can be cut in attractive slices (peeling off the casing as shown) for the cold platter or picnic lunch.

5. Arrange these pieces, toothpick end up, on an attractive dish with a paper dolly. (A few cents spent for parsley, ferns or some other greenery make this display dainty in appearance and more attractive to your customers.)

6. Place behind this sampling dish a sign inviting customers to sample, or use the winged display if you have received one from your packer.

7. A good many customers will help themselves to a sample taste. When they do, ask them how

they like it. Invariably a customer will say she enjoys its taste. Then tell her why it's so good, by whom it is made, stressing the fact that it is quality sausage, and suggest that she take home a pound.

8. Some women are timid and will not respond to the printed invitation. In such cases, the thing to do is tactfully call her attention to the sampling dish and ask her to try it.

9. Change the kind of sausage offered in the sampling dish each day until every kind of quality sausage has been brought to the attention of patrons.

10. If you operate a super-market, it will pay to follow the example of other progressive food marts and station a girl with a sampling dish at some point near the sausage display, inviting customers to sample the sausage and telling them the price.

### Identify the Brand

Another member of this "loaf-of-the-week" club featured brand identification. He impressed his customers with the idea that "a good brand identifies a good product." He explained that branded sausage items are dependable, and showed them that something else cannot be substituted for sausage and loaves in such a container as Visking casings. He had learned that nothing hurts the sausage business as much as unbranded sausage of doubtful quality, and that the same is true of meat loaves.

Of the many reasons given for success in the campaign, the majority attributed success to use of the "taste-it" plan. This applied in all parts of the country. The campaign is still being carried on, and sales volume continues to grow.

### SLICED BACON PRODUCTION

Production of sliced bacon under federal inspection for the past eleven months is reported as follows:

	Lbs.
August, 1936	18,722,119
September	19,821,644
October	19,274,051
November	16,459,062
December	16,580,098
January, 1937	16,822,584
February	15,023,966
March	17,550,133
April	17,726,075
May	19,134,012
June	20,019,361

It is estimated that 95 per cent of sliced bacon produced in the United States is under federal inspection.

### CANNED MEAT EXPORTS

Canned meat exports during May, 1937:

Exports	Quantity, lbs.	Value.
Canned beef	193,909	\$ 65,596
Canned pork	652,437	227,642
Canned sausage	195,353	29,738
Other canned meats	280,840	37,494
Total	1,222,539	\$322,976

In addition to the above, 530,956 lbs. of canned meats were shipped to insular possessions.

## Sausage Continues a Best Seller

SAUSAGE and meat loaf production under federal inspection during June, 1937, continued at the high level maintained in recent months. With one exception, sausage production was the highest for June in the past ten years, and highest for any month so far in the present packer fiscal year beginning November 1, 1936.

Sausage production in June during each of the past 10 years was as follows:

JUNE PRODUCTION	Lbs.
June, 1937	71,659,920
1936	76,856,300
1935	60,085,000
1934	70,700,000
1933	70,564,000
1932	58,656,800
1931	60,933,400
1930	63,471,000
1929	68,413,425
1928	68,083,194

Production during each month of the current fiscal year was as follows:

EIGHT MONTHS' PRODUCTION	Lbs.
November, 1936	68,900,000
December	66,516,000
January, 1937	62,623,000
February	56,701,000
March	64,932,000
April	67,779,000
May	68,103,000
June	71,660,000

Meat loaf output under federal inspection continued large. This trend is particularly significant, as a large percentage of loaves are manufactured in local or intrastate plants and the production under federal inspection is estimated at not over 60 per cent of the entire output. Total inspected production of meat loaves and loaf products during each month of the current packer year to date was:

MEAT LOAF PRODUCTION	Lbs.
November, 1936	9,679,540
December	8,769,955
January, 1937	8,687,080
February	8,988,215
March	7,706,000
April	8,421,000
May	8,249,000
June	9,010,611



# PRACTICAL POINTS

*for the trade*

## Italian Loaf

Some of the specialty meat loaves furnish the small sausage manufacturer with a "tailor-made" opportunity to enter a field where the competition is not crowded and products are not rigidly standardized for large scale operations. A sausage manufacturer who has this idea asks:

Editor THE NATIONAL PROVISIONER:

Can you suggest a formula for making Italian meat loaf? We think this would be a good item to add to our small line of specialty loaves. We are gradually increasing our line of loaf products, with special emphasis on novelty, since our relatively small plant makes it possible for us to devote more time and thought to development of distinctive loaves. We have not found an immense demand for such specialty items but have found fewer competitors and wider margins in this field.

Manufacture of specialty meat loaves does involve greater expenditures for labor and materials than are required in making standard sausage products. These loaves, however, will bring a higher price than most sausage items. They can be manufactured by small processors with their existing equipment and without disturbing normal operations.

FORMULA.—Italian meat loaf requires the following ingredients:

- 50 lbs. boneless beef chunks
- 40 lbs. regular pork trimmings
- 10 lbs. pork livers
- 20 lbs. spaghetti
- 10 loaves crustless stale bread
- 3 lbs. onions

Beef chunks are ground through ¼-in. plate and put in silent cutter with bread and onions. Chop partially and then add pork trimmings and liver. Chop as smooth as possible and have the dough quite stiff when it is finished so that it will make a solid loaf. Put in mixer and add spaghetti which is prepared as follows:

PREPARING SPAGHETTI.—Place whole pieces of spaghetti in a jacketed kettle full of hot water and cook until it is about half done. Remove from the hot water and chill in cold water. Drain well before adding with seasoning to the meat mixture.

SEASONING.—Use the following seasoning:

- 3 lbs. salt
- 6 oz. sugar
- 2½ oz. sodium nitrate
- ½ oz. celery
- 1 oz. nutmeg
- 1 lb. grated Roman cheese
- 4 oz. anise
- 3 28-oz. cans of pimientos

Many packers have found convenience in use of ready prepared or specially

prepared seasonings, as manufactured by reputable firms, in making their loaf products. Such seasonings also insure that each batch of loaves will be flavored like other batches.

PROCESSING.—Line meat loaf molds with cloth and caul fat. Fill meat to top of molds and fold cloth, first cutting away extra caul fat. Press covers down tight and cook in water for 3 hours at 160 degs. for a 4-lb. loaf. After cooking, chill in molds until following morning. Dip loaves into a thin gelatine solution after removing from mold and stuff in artificial casings.

This formula won a prize in the recent TeePak \$500 meat loaf contest.

## CURING FAT BACKS

A Southern meat packer reports that he is having trouble with his fat backs turning rancid. He writes:

Editor THE NATIONAL PROVISIONER:

Can you outline for us the best method to use in salting fat backs. We have been having a little difficulty with some of our backs becoming rancid.

If this inquirer takes his fat backs from properly chilled hogs and puts them into cure promptly, using plenty of salt, he should have no trouble with

rancidity unless he holds the backs for an abnormally long time. If the product is not put in salt until it gets old, it will not come out of cure any better than it went in.

It is essential that meat be thoroughly chilled before it is placed in cure. If the hogs have been properly chilled before cutting, the backs should be all ready to go into cure the same day they come to cellar from cutting room. Curing is carried on at a temperature of 38 degs. F.

Backs are dipped in 100 deg. salometer strength plain pickle so salt will stick to outside when backs are put down. Then cover backs with a light coat of good clean salt, making sure that edges as well as flat surfaces of backs are covered with salt. Backs are then placed in piles, usually on the floor of the curing cellar, about 4 in. of salt being spread on floor where pile is to be built.

Some processors use second salt for this purpose, but there is always an element of risk in using it on fat backs or other fat cuts. Unless the packer cures meat on a very large scale, the saving of second salt for this purpose is probably not justified. It is better not to waste salt in curing than to try to save what is left over from prodigal use. Second salt usually has a coating of grease from fat meat on which it was originally used.

Spread salt between piled backs and do not build the stacks too high, as weight of meat will force pieces on the bottom out of shape. About 6 to 7 per cent of salt is used, depending upon weight of meat.

Overhaul the backs in 7 or 8 days after putting them down. If backs are to be held for any length of time they may be overhauled again in 15 days, or 22 to 23 days after they are put in cure. If backs are to be held for several months, they should be overhauled every three or four weeks. The pieces on the outside of the pack should be placed in the middle each time they are overhauled, so as to give them all an even chance to cure thoroughly and to keep the color uniform.

When backs are overhauled they may be lightly sprinkled with 50 deg. brine and damp salt adhering to cuts spread over bare spots.

Dry salt fat backs sometimes develop a pinkish color if they are held in cure over 55 days.

## HOW TO GET A GOOD MAN

Want a good sausage-maker? See Classified page.

## Good Looking Wieners

In some localities regulations have been passed prohibiting the use of color on sausage. This means that packers and sausage-manufacturers must get the best color possible in manufacturing and processing.

Some methods of getting good color on wieners or frankfurts where the use of outside color is not permitted have been published in THE NATIONAL PROVISIONER. These suggestions will help you in selecting meats for your product, curing the ingredients, chilling and holding, and finally, smoking and cooking.

If you want this information fill in and mail the following coupon with 10c in stamps:

THE NATIONAL PROVISIONER.

407 So. Dearborn St., Chicago, Ill.

Please send me information on how to make good looking wieners without the use of artificial coloring.

Name .....

Street.....

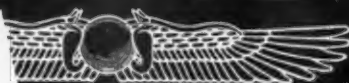
City..... State.....

(Enclosed find 10c in stamps.)

Week Ending July 24, 1937

Page 13

# WORTHINGTON



**IN STOCK!**

Complete with motors  
**For immediate shipment**  
from: Chicago, Ill.  
Cincinnati, O.  
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Advanced hydraulic and mechanical design, rigid manufacturing standards...based on a breadth of experience surpassed by none. **RESULT...remarkable performance reported by users in every industry.**

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### WORTHINGTON PUMP AND MACHINERY CORPORATION

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# MEAT INDUSTRY *Improves* Its SAFETY RECORD

**M**EAT packing improved its safety record in 1936. Severity and frequency of accidents in the industry declined 9 per cent and 6 per cent respectively below 1935, according to the annual report of the National Safety Council.

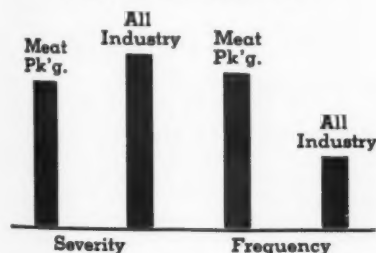
The report is based on experience in 82 plants, whose employees worked 168,243,000 man-hours last year. The 1936 accident frequency rate of 28.62 (the number of disabling injuries per million man-hours of exposure) was 6 per cent below the figure for 1935; and the severity rate of 1.35 (the number of days lost per thousand man-hours of exposure) was 9 per cent lower.

The 82 plants reporting had an average total of 78,968 employees, among whom there were 14 deaths and permanent total disablements, 263 permanent partial disablements and 4,538 temporary disablements (cases where time was lost other than on the day or shift in which the accident occurred). The industry's severity rate of 1.35 was considerably better than the all-industries rate of 1.64.

## Improvement Since 1928

The council's report shows that the packing industry cut its accident frequency rate 63 per cent between 1928 and 1936 and its severity rate 49 per cent. The record for all industries shows a decline of 50 per cent in frequency and only 29 per cent in severity during the same period.

### Safety In Meat Packing And Other Industries



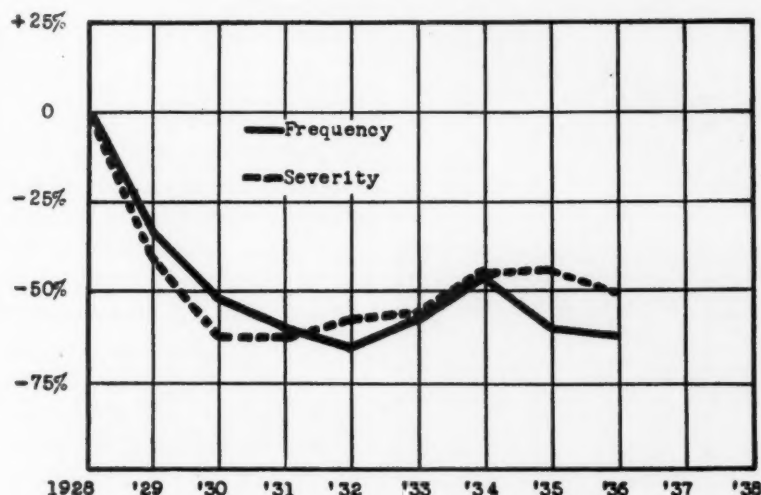
Large packing plants had the lowest frequency rates during 1936, but small units had the lowest severity rates. Small and medium-sized units cut their severity rates by a little over 40 per cent while large, medium-sized and small plants all showed some improvement in accident frequency and severity in 1936 over the previous year:

SIZE GROUP	1935-36		1935-36	
	Frequency	Change	Severity	Change
Large	—8	—	—2	—
Middle-sized	—2	—	—41	—
Small	—9	—	—42	—

During the last three years companies having fatalities or permanent partial disabilities have been requested to make special reports so that better information could be developed on causes of industry accidents. Summary reports for the three years have listed 753 serious accidents but only 29 have been reported in detail. An analysis of circumstances involved in these accidents shows:

### Causes of Accidents

1. Butchers were involved in more serious injuries than other occupations



### MEAT PLANT OPERATIONS SAFER IN 1936

The accident severity rate in the meat packing industry turned downward in 1936 for the first time since 1930. The frequency rate continued the decline begun in 1935. Accidents have less frequent and severe in the industry since 1928.

and of these, laborers, followed by maintenance and repair men, had the largest number of serious accidents.

2. The principal agency of injury was knives, followed by machines such as fleshing, shackling and sausage.

3. Improper guarding and hazardous arrangement were the principal mechanical causes of 17 cases. Reports show that when employees work too close together, serious knife wounds are apt to occur. A butcher, for example, lost the entire use of a thumb and half the index finger due to striking his left wrist with a knife under these conditions.

4. Chance taking, disobedience and other wrong attitudes of employees were the principal personal causes in about half the accidents. The following example is a common result of disobedience: An employee was instructed not to

attempt to clean a grinder while it was running. He shut off the power but instead of waiting for the machine to stop completely, he reached in to pull out meat sticking to the knives and lost a finger.

### Meat Plant Safety Records

The following meat packing plants have been listed by the National Safety Council as worthy of mention for outstanding safety achievement:

**LARGE UNITS.**—The Armour and Company plant at Mason City had the lowest 1936 frequency rate of 2.94; also the lowest severity rate of 0.07. The Mason City unit also established a new high record of 2,241,382 man-hours without a disabling injury. The record began April 9, 1936 and was unbroken on January 27, 1937. The Swift & Company plant at Fort Worth, Tex., has made the largest reduction in frequency since 1934. The South Omaha

Swift unit has made the largest reduction in severity, 87 per cent, since 1934.

**MIDDLE-SIZED UNITS.**—The Pittsburgh, Pa. plant of Armour and Company had the lowest 1936 frequency rate of 0.66. The same company's Indianapolis, Ind. unit had the lowest 1936 severity rate of 0.02.

**SMALL UNITS.**—The Milwaukee, Wis. plant of Armour and Company had the best 1936 record—259,000 man-hours without a disabling injury.

The Armour and Company plants at Sioux City, Ia. and Pittsburgh, Pa. also hold second and third place in the number of continuous man-hours worked without a disabling injury. The Sioux City record from March 6, 1936 to January 22, 1937 was 2,020,575 man-hours and the Pittsburgh record from February 19, 1936 to January 23, 1937 was 1,439,658 man-hours.



Let YORK AIR CONDITIONING  
Equipment show you how to  
cool and firm Mr. Hog... *fast*



Put pork in your chill room and while holding temperature and humidity to correct levels you can speed up the air circulation to the exact rate at which Mr. Hog cools and firms best. Take out the pork and put in beef, and with the same York unit you can regulate the conditions for *it*, tuning the air circulation to the exact rate needed to firm the beef and keep mold from starting.



### You'll Find a York Coil Type, or Spray Type Air Conditioner Invaluable

The York Coil Type (see upper illustration) can be installed with, or without ducts. It insures uniform and continuous air distribution, independent of cooling requirements. It also eliminates dripping overhead coils. Furnished with *patented* float control of either high or low pressure type which gives accurate and automatic regulation of refrigerant. Where brine or cold water is used as the refrigerant, special coils and headers, designed to insure minimum power requirements for pumping, are furnished.

The York Spray Type (lower illustration) uses little head room. Doesn't have to be

shut down for defrosting. Fan gives front, back or top air delivery. Fan speed is adjustable making the unit applicable to duct systems. Unit is protected against corrosion—welded tank steel casings, hot dip galvanized—stainless steel eliminators, fan wheels and scrolls—cadmium plated fan shafts.

Take your air conditioning and refrigerating problems to your nearest York Headquarters Branch. There is one near you. They are located in every important center of demand. York Ice Machinery Corporation, York, Pennsylvania. Headquarters Branches throughout the World.

**YORK** *Headquarters for Mechanical Cooling since 1885*  
**AIR CONDITIONING and REFRIGERATION**



# REFRIGERATION and Air Conditioning

## MEAT SHOP TEMPERATURES

It is not clear in the minds of many meat merchandisers as to what are proper temperatures to be used in the retail meat store. They know that sales depend on quality satisfaction and that quality of meat sold is dependent largely on temperatures maintained, but they are puzzled about temperatures.

After a thorough investigation by an expert committee made up of manufacturers of ice and refrigeration machinery and dealer and trade associations the unanimous conclusion was reached that for floor display counters a thermometer, located at the bottom of the center of the counter, should indicate a temperature of 36 to 40 deg. F.

A thermometer at the center of the bottom of a top display case should indicate a temperature of from 42 to 48 deg. F.

A thermometer at the center of the rear wall in a large storage cooler should indicate a temperature of from 36 to 42 deg. F.

A thermometer located at the center of the rear wall in a small market cooler should indicate a temperature of from 38 to 45 deg. F.

It was found by the committee that these temperatures represent the best practice for maximum economy when cooled by means of mechanical refrigerating devices.

## PACKERS AND LOCKER PLANTS

Some packers have developed trade relations with cold storage locker companies throughout the country, selling operators of these lockers both fresh and cured meats to supplement that furnished by farmer users or suppliers of meats to locker patrons.

This trade has found its greatest development in sections where a large percentage of locker patrons are town dwellers, who have the locker operator purchase their meat at wholesale from the packer and store it in their leased sections for use as needed. Some cold storage locker companies find that their patrons include from 15 to 50 per cent of town residents.

In some sections cold storage lockers are operated by retail meat dealers who furnish the desired service in cutting up wholesale meats into pieces for family use, making sausage or serving in other ways. Frequently even the farmer who slaughters his own livestock finds this service desirable, as he is not always expert in breaking up the carcass into desirable consumer cuts.

## AIR CONDITIONING TRAINING

From the largest group of applicants ever received, 25 graduate engineers have been selected by the Trane Co., La Crosse, Wis., to participate in their annual training course. The company adds each year a group of graduate engineers to its home staff to train in all the organization's divisions of manufacture.

Trane executives have adopted this policy to supply the demand for skilled air conditioning engineers in their branch offices. The course will continue for 6 months, beginning July 1. Students are to receive training under the guidance of each department manager in turn. Their experience will come from actual factory work, as well as from training under such company experts as chief engineer R. H. Anderegg, vice-president D. C. Minard, and air conditioning engineer William C. Goodman. To round out their training, they will be assigned to contractors doing actual installation work in the neighboring territory. Although the primary purpose of the course is to prepare men for sales work, each student will be under close observation throughout the training period.

## CONDITIONING SMOKED MEATS

(Continued from page 8.)

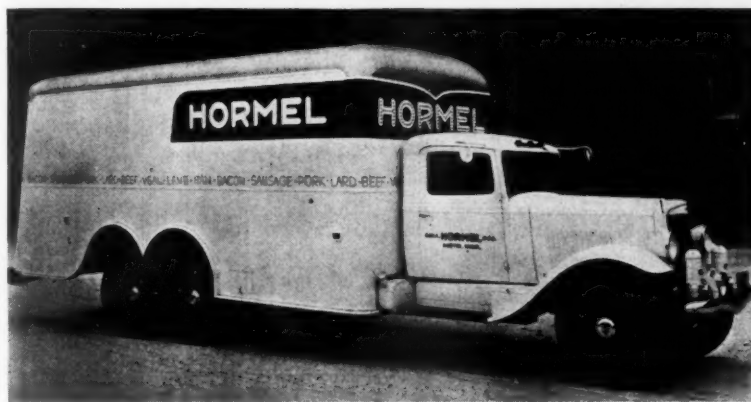
of maintaining the product at a safe keeping temperature during shipment.

### A Recent Installation.

Another factor which influences smoked meat temperature conditions is insect pests, troublesome only in warm weather. Flies shun temperatures of 60 degs. F. or lower, so that to prevent possible contamination and the use of smoked meat products as insect hatcheries a temperature of 55 to 60 degs. should be used. Since smoking is in itself a preserving process, it will be seen why maintenance of temperature at any definite point is not of vital importance.

Typical of air-conditioned smoked meat hanging rooms now being installed by packers is that in the plant of the Drovers Packing Co., Chicago. This is a detail in the new building layout, in addition to the smoked meat hanging room, shipping room, fresh pork cooler and general and private offices.

This smoked meat hanging room is 17 ft. 6 in. wide and 42 ft. long, and is divided into two sections by a partial



### PACKER TRUCK MAKES GOOD WEATHER RECORD

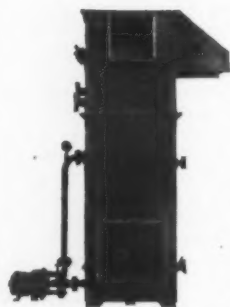
Sixteen hundred miles per week over Minnesota and Iowa roads is covered by a new 10-wheel, tandem rear axle International truck used by Geo. A. Hormel & Co., Austin, Minn. The tandem axle is reported to have proved advantageous in covering icy roads during winter months.

Body, built by R. H. Gray Body Co., Austin, carries 10 tons of fresh meats and other packinghouse products at a temperature of 40 degs. F. Dry ice in open baskets is used for refrigeration. Body is equipped with Dry Zero insulation. Temperatures along the route vary from 35 degs. below zero in winter to 110 degs. above in summer.

Aluminum is used for outer body panels and for channel floor sills. Framing is oak, and floor is oak over redwood sub-flooring. Walls and roof are lined with clear allheart redwood. "Hormel" on front of body is outlined with reflector buttons to make it visible at night. Name across rear doors is similarly outlined with green buttons.

## Improved Performance . . .

. . . in room cooling for chilling, holding or processing of meats results from true Air Conditioning Methods with control of humidity as well as temperature. Investigate this modern NIAGARA EQUIPMENT.



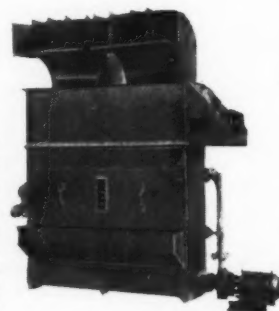
Niagara Air Conditioner, Type A, manufactured in 7 sizes, both floor mounted and ceiling suspended models

### NIAGARA Type A Air Conditioner

for precise control of relative humidity and temperature. Drovers Packing Company use this spray type installation to secure 75% Relative Humidity at 65° F. temperature in smoked meat room.

### NIAGARA Spray Cooler

High Capacity Units valuable in chilling fresh meats. Quickly creates very low temperatures with brine spray for chilling fresh killed carcasses. Used also with sweet water. Provides high humidity, decreasing shrinkage losses.



Niagara Brine or Sweet Water Spray Cooler Unit

## NIAGARA BLOWER COMPANY

6 E. 45th St., New York City

Branches in Principal Cities

Hill Track Door with standard pine front construction, for doors of 9 ft., 2 in. high and over, made with double fastener and four hinges

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OF HILL CONSTRUCTION

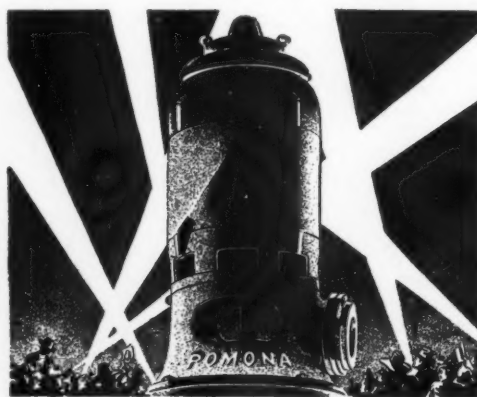
### POSITIVE ACTION GATE OPENER

This automatic, gear type, track gate opener is simple, positive and trouble-free. Like all other Hill Cold Storage Door hardware, it is designed especially for the purpose.

● Send for Hill illustrated catalog completely describing and listing detailed specifications for the full line of Hill Cold Storage Doors.



HILL PRODUCTS DIVISION  
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### America IS RETURNING TO QUALITY

Not only in America, but all over the world, the high quality of Pomona Pumps has produced economies in cash for the owners. In addition to saving money in the long run, Pomona quality insures dependable operation even under adverse conditions—always when water is needed—continuously or intermittently. Ultimately it is only by keeping quality up that you can cut costs down. This reasoning explains why more Pomona Pumps are bought than any others.

#### POMONA PUMP CO.

Manufacturing Plants: Pomona, California - St. Louis, Missouri  
Branch Offices: New York - Chicago - San Francisco - Los Angeles

## POMONA TURBINE PUMPS

partition extending from floor to ceiling and having doorless openings at each end.

Smaller of these sections, occupying about one-third of the area of the room, is the hot meat room. Meats have a temperature of approximately 140 degs. F. when brought into this section. After the meats are chilled here they are moved into the larger section, where they are held until sold.

The air conditioning system is designed to remove the heat from 10,000 lbs. of product daily, and to maintain both sections of the room at 65 degs. F. with a relative humidity of 70 degs. A unit cooler designed by the Niagara Blower Co., installed to supply chilled air to both sections of the room, rated at 4.4 tons and equipped with heating coils, maintains these desired conditions of temperature and humidity. Dew point temperature of the air is held at 55 degs. F.

### Clear Water Instead of Brine.

Unit is controlled automatically, and clear water instead of brine is used. Operation is intermittent, heat and refrigeration being supplied as required.

Sensible heat in the meats brought into the room usually is sufficient, particularly during the summer, to prevent temperature of room going below 65 degs. When it is not, however, the heating coil supplies the heat required. When in operation the unit supplies 3,110 cu. ft. of air per minute to the room. Rock cork is used for insulation in side walls, floor and ceiling.

This smoked meat hanging room adjoins shipping cooler and is convenient to smokehouses. Its operation to date has been very satisfactory. Shrink of smoked meats has been reduced materially, and the meats are bright and uniform in color and appearance.

Savings will be sufficient to pay for the air conditioning equipment in a very short time, preliminary tests indicate.

This air-conditioned smoked meat hanging room, as well as the other plant improvements mentioned, was designed by Smith, Brubaker & Egan, architects and engineers, Chicago.

### REFRIGERATION NOTES

W. Murphy has opened a new cold storage locker plant at Newport, Wash.

A pre-cooling plant is now being erected at Palmetto, Fla., by the Atlantic Co.

Cecil Crummey is installing a cold storage and meat curing plant at McRae, Ga.

Chico Ice & Cold Storage Co., Chico, Calif., has installed a \$20,000 pre-cooling plant.

Ed. Hermanson plans to establish a cold storage locker unit at Story City, Ia.

New refrigerating machinery was recently purchased by Springfield Cold Storage Co., Springfield, Mass.

Wheaton Cooperative Creamery Co., Wheaton, Minn., is adding cold storage locker facilities.

C. L. Catlow plans to open a cold storage locker business at Ephrata, Wash.

Dove Ice Cream Co., Bryan, O., plans to open a cold storage locker unit.

Brozik's meat market at Winona, Minn., has installed a cold storage locker plant.

### LARGEST COMPRESSOR

A German chemical manufacturing firm is reported to have placed an order for an ammonia compressor with a capacity of 40,000,000 B.t.u. per hour, to be used in the manufacture of Glauber's salt. The machine will be driven by a 4,100 h.p. electric motor. This compressor, it is claimed, will be the largest in the world. The next largest ammonia compressor is thought to be one with a capacity of 32,000,000 B.t.u. per hour. This also is in the service of this German chemical manufacturing company.

### FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand July 1, 1937, with comparisons:

	July 1, 1937. M lbs.	July 1, 1936. M lbs.	5-yr. July av., M lbs.
Broilers .....	7,363	3,663	4,021
Fryers .....	3,387	1,902	2,161
Roasters .....	8,722	5,562	7,191
Fowls .....	14,992	6,079	6,770
Turkeys .....	21,910	12,660	9,888
Ducks .....	5,090	2,236	2,151
Miscellaneous .....	14,848	10,948	11,065
Total .....	77,205	43,050	43,277

### PRODUCE IN COLD STORAGE

Cold storage holding of butter, cheese, and eggs on July 1, 1937:

	July 1, 1937. M lbs.	June 1, 1937. M lbs.	July 1, 1936. M lbs.
Butter, creamery .....	83,151	22,904	73,816
Butter, packing stock .....	778	236	567
Cheese, American .....	89,163	71,603	70,282
Cheese, Swiss .....	3,364	3,455	3,421
Cheese, brick & Munster .....	1,249	785	1,229
Cheese, Limburger .....	802	595	801
Cheese, all other .....	10,757	8,570	10,065
Eggs, shell, cases .....	8,528	7,300	7,058
Eggs, frozen (lbs.) .....	104,796	133,132	111,725
Frozen, case equivalent .....	4,708	3,804	3,192

### FINANCIAL NOTES

Directors of Armour and Company have declared a dividend of 20 cents on common stock, payable September 15, to shareholders of record on August 25, and dividends of \$1.50 and \$1.75 on prior preferred stock and old 7 per cent preferred, both payable October 1, on stock of record on September 10. A quarterly payment of \$1.75 will also be made on Armour and Company of Delaware preferred on October 1, to shareholders of record on September 10.

### PACKER EARNINGS AND PRICES

Satisfactory business and good earnings were reported at the recent meeting of the board of directors of Armour and Company. President Robert H. Cabell said the subsidiary divisions of the business were giving a good account of themselves and that South American results were quite satisfactory. Dividends were declared on all classes of stock outstanding.

Commenting on the situation in relation to the company's domestic business and the influence on it of present trade conditions and shortage and high price of livestock, Mr. Cabell said the company's earnings for June continued at a satisfactory rate, but that the domestic meat business was not "contributing to our results in ratio to the volume which it represents. High livestock prices, all-time peak wages we are paying to plant employees, and higher costs which accompany reduced livestock receipts are rendering the sale of meats difficult at currently higher prices. During the month hogs reached an 8-year high and cattle climbed to the high point of the last 7 years.

"Indications are that livestock supplies will be short until well into autumn and this will be reflected in the market prices of all meats. But up to now prices have not advanced over the corresponding period of last year in the same proportion that wages have, and we do not anticipate such a shortage as to warrant prices out of line with increased wages."

### PACKER AND FOOD STOCKS

Price ranges of listed stock, July 21, 1937, or nearest previous date, compared with a week ago.

	Sales.	High.	Low.	Close.
Week Ended	July 21.	July 21.	July 21.	July 14.
Amal. Leather.....	1,100	5%	5 1/4%	5 1/4%
Do. Pfd.....	100	39%	39%	37%
Amer. H. & L.....	4,000	7 1/2%	7 1/2%	7%
Do. Pfd.....	1,000	41 1/4%	41 1/4%	40%
Amer. Stores.....	300	17%	17%	18 1/2%
Armour H.....	53,850	12 1/4%	11%	12%
Do. Pr. Pfd.....	1,000	90%	90%	91 1/2%
Do. Pfd.....	.....	.....	.....	103
Do. Del. Pfd.....	1,200	108%	108%	109
Beechnut Pack.....	400	114%	114%	114 1/2%
Bohack, H. Co.....	.....	.....	.....	8%
Do. Pfd.....	30	30 1/2%	30	29 1/2%
Chick. Co. Oil.....	1,360	18 1/4%	18	19
Childs Co.....	1,900	11%	10 1/4%	11 1/4%
Cudaby Pack.....	1,000	38 1/4%	37%	38 1/4%
First Nat. Strs.....	4,200	40 1/4%	40	41 1/4%
Gen. Foods.....	5,450	38 1/2%	38	38
Gobel Co.....	2,700	5	4%	5 1/4%
Gr. A & P 1st Pfd.....	150	123 1/4%	123 1/4%	121
Do. New .....	310	86%	86 1/4%	83 1/4%
Hormel, G. A.....	100	19 1/4%	19 1/4%	20
Hygrade Food .....	900	3%	3%	4 1/4%
Kroger G. & B.....	3,600	21%	21%	21%
Libby McNeill.....	2,950	13 1/4%	12%	12%
Mickelberry Co.....	1,850	3	3	3 1/4%
M. & H. Pfd.....	.....	.....	.....	5
Morrell & Co.....	300	32%	32 1/4%	31
Nat. Tea.....	1,400	7%	7 1/4%	7%
Proc. & Gamb.....	5,600	61 1/4%	61 1/4%	54
Do. Pr. Pfd.....	90	118%	118	117 1/4%
Rath Pack.....	50	22	22	22 1/4%
Safeway Stra.....	3,100	37 1/4%	36	37 1/4%
Do. 5% Pfd.....	80	90	88	85
Do. 8% Pfd.....	140	104	104	101
Do. 7% Pfd.....	30	100	108 1/4%	109 1/2%
Stahl Meyer.....	.....	.....	.....	3 1/4%
Swift & Co.....	4,500	24%	24%	24%
Do. Intl.....	2,350	31%	31%	31 1/4%
Trans. Pork.....	.....	.....	.....	8
U. S. Leather.....	1,600	9 1/4%	9%	9%
Do. A.....	1,700	17%	17	17
Do. Pr. Pfd.....	100	100	100	108
Wesson Oil.....	5,300	46%	46	45 1/4%
Do. Pfd.....	300	81 1/4%	81 1/4%	81 1/4%
Wilson & Co.....	15,200	10 1/4%	10 1/4%	10 1/4%
Do. Pfd.....	300	81 1/4%	81 1/4%	82





## BORROWED from the Troglydites

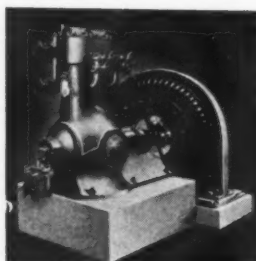
• Cavemen (Troglydites to the scientist) knew the principles of quick freezing. They packed their kill in ice to preserve it.

Modern quick-freezing principles are borrowed from the cavemen. Progressive packing plants (especially those handling poultry) have demonstrated that there are new profits in quick-freezing units.

Quick-freezing processes demand the extra cooling power and maximum operating economy of Baker System Refrigeration. Advance-type Baker units can be connected into your present refrigerating plant without expensive alterations in building or cooling systems.

Baker engineers are available everywhere for making surveys and estimates. Baker engineering services do not stop with the completed installation. Experts who keep constantly in touch with all refrigeration advancements are at your service all the time.

Baker Ammonia  
Compressors  
from 1 to 100  
tons capacity  
with synchron-  
ous, direct-  
connected, or  
V-belt drive.



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ICE MACHINE CO., INC.

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Branch Factories: Fort Worth,  
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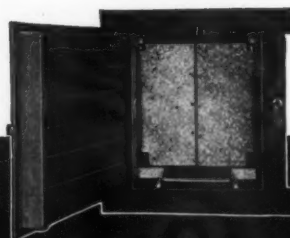
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With new resili-  
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\* Carry local stock

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**AIR BLAST FAN!**

Lowers your  
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PRICE

**\$32.80**

F.O.B., N. Y. C.  
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Unconditional  
2-Year Guarantee

TYPE C  
24-INCH

Speeds Cooling — Removes Frost — Cuts Shrinkage  
GUARANTEED! 4800 Cubic Feet Per Minute!  
Totally Enclosed Ball Bearing Motor

**Two Weeks Free Trial**

**Chelsea Fan & Blower Co., Inc.**

366 W. 15th Street

New York, N. Y.



## NEW PROCESSING TAXES

(Continued from page 10.)

The Senate bill requires producers receiving benefits to enter into adjustment contracts, agreeing to follow production control or acreage diversion regulations of the Secretary.

President Roosevelt is reported to have indicated to Congressional leaders that the new AAA bill and a somewhat similar measure in the Senate are on his "must" list for this session. It is possible, however, that Congress will be unwilling to carry on long enough to pass the legislation and that, in case of a recess, the question would be left in the hands of committees until Congress reconvened.

Chairman Jones has invited representatives of all major farm organizations to meet with him on July 27 in an effort to achieve a united front on a farm-aid program.

## PAYING OLD AGE CLAIMS

Already 20,000 employees or their estates have become eligible for federal old age benefit payments, according to a statement by the Social Security Board. Employers are required to make a report to the Treasury Department when an employee dies or reaches the age of 65. About 4,500 claims have been certified for payment, 5,500 more have been filed, and the Board is now attempting to locate other potential claimants.

Workers who reach the age of 65 before 1942 will not receive monthly retirement benefits, but will receive 3½ per cent of their total wages after December 31, 1936, and up to their 65th birthday, but no wages in excess of \$3,000 a year from any one employer will be counted. The lump sum payment, unlike the monthly system of retirement benefits, is not deferred if the employee continues working.

Payment upon death of an employee is made to his estate, and amounts to 3½ per cent of his total wages from December 31, 1936, to the time of his death. Wages in excess of \$3,000 a year from any one employer are not counted in computation of benefits. If a claim for less than \$500 is filed by a close relative of the employee, the claim will be considered for payment without awaiting formal administration of the estate.

## PATMAN ACT RULINGS

First "cease and desist" orders under the Robinson-Patman price discrimination act were issued this week by the Federal Trade Commission, one of them being against a purchasing agency, the sellers who paid fees to it, and the buyers to whom the fees were remitted.

The cease and desist order issued in the Biddle Purchasing Co. case, involving brokerage provisions of the act, requires sellers to stop paying broker-

age, commissions or allowances on sales to Biddle if these are intended to be paid to buyers of commodities. Buyers are ordered to cease accepting from the Biddle company any commission which has been paid to it as brokerage or allowance by a seller. The Biddle company is directed to cease and desist from receiving brokerage commissions, if such commissions are to be paid over to buyers.

The commission in issuing a cease and desist order against a millinery company found that it had granted discounts to a large customer which were not accounted for by differences in cost of manufacture, sale or delivery. These differentials, the commission pointed out, might injure, destroy or prevent competition between the customer receiving them and others denied the discriminatory price.

A manufacturer's cost of selling to a mail order house, however, was found to be actually lower than the cost of selling to other purchasers and the complaint against the manufacturer and the mail order company was dismissed.

The commission dismissed its case against Kraft-Phenix Corp., finding that uniform discounts given quantity purchasers did not tend to create monopoly, lessen or injure competition between the cheese company and competitors, or between retailers selling cheese products.

## CHICAGO DIRECT PURCHASES

Nearly one-half the hogs, more than one-third the sheep and lambs, and about one-fifth the calves now coming to Chicago are bought by packers direct at country points, rather than through public stockyards, says the Bureau of Agricultural Economics in a special report entitled "Livestock Received Direct by Packers at Chicago." So-called "direct" buying of livestock by the large packers has increased substantially during recent years. Such receipts now amount to about 2,000,000 hogs, 700,000 sheep and lambs, 20,000 to 50,000 calves, and more than 30,000 cattle bought "direct" a year.

Each kind of livestock is obtained direct from a large number of states; the report points out. More than a million hogs, however, were bought direct in Iowa by Chicago packers each year during the period 1929-1934, but in 1935 and 1936 this number dropped somewhat because of reduction in hog production in that state. Proportionately large numbers of hogs are bought direct in other Corn Belt states as well as Iowa.

North Dakota has furnished more sheep and lambs for direct sale since 1931 than any other state in that section of the country. Since 1932 this state has supplied more cattle received direct from country points at Chicago than any other state. In recent years Iowa has supplied the largest number of calves received direct.

## PACKERS LIVESTOCK COST

Livestock bought by federally-inspected packers during May, 1937, cost approximately \$123,000,000, about the same as paid in May, 1936. But animals bought yielded 136,000,000 lbs. less meat and 30,000,000 lbs. less lard than in May, 1936. During the 5 months ended in May packers paid out \$690,000,000 for livestock. This was \$50,000,000 more than was paid in the first five months of 1936. For this greater outlay they secured 49,000,000 lbs. less meat and 38,000,000 lbs. less lard.

Number of animals slaughtered in May this year, 4,776,000 head, was 305,000 head less than slaughtered in May, 1936, but average live weight of cattle and hogs was considerably under that of the same month a year ago, while that of calves and lambs was slightly higher. For the five months the average weight of each class of animal slaughtered was less than the average in the same period of 1936, thus reflecting shortage of grain feeds. While total purchases so far this year were 1,347,000 head larger than last year, yield of meat and lard was less.

In May, 1937, packers bought 745,000 cattle for which they paid \$55,000,000. In the same month a year ago, 786,000 head cost only \$50,000,000. For 561,000 calves they paid \$8,000,000 against \$7,000,000 last May for 503,000 head. Total outlay for hogs during the month was \$49,000,000 which bought 2,099,000 hogs while \$57,000,000 a year ago bought 2,579,000 head. Sheep and lambs totaling 1,371,000 head cost \$11,000,000. Last May 1,213,000 head cost \$10,000,000.

## LIVE CATTLE IMPORTS

More live cattle were imported into the United States from Mexico during May and the first five months of 1937 than came from Canada. Bulk of Mexican cattle were of lighter weights, and were brought into the Southern states for further feed before slaughter. Bulk of Canadian cattle, on the other hand, weighed 700 lbs. or over. Total live cattle imports so far this year from the two countries was 266,874 head, an increase of 33,565 head over imports in like period of 1936.

Imports during May and the first 5 months of 1937, compared with like periods a year ago, are reported by the U. S. Department of Agriculture as follows:

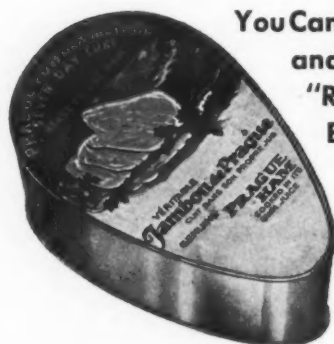
	May, 1937.	May, 1936.	5 mos. 1937.	5 mos. 1936.
Cattle.				
700 lbs. or over:				
Canada .....	13,190	24,667	76,105	91,805
Mexico .....	4,841	4,027	22,544	18,683
175 to 700 lbs.:				
Canada .....	1,047	2,297	3,525	7,793
Mexico .....	35,035	14,727	121,577	94,451
Under 175 lbs.:				
Canada .....	15,067	9,087	42,611	19,847
Mexico .....	13	128	512	620
From other countries .....	81	188	504	471
Total .....	69,223	55,121	267,378	233,760

# PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

## *"A Safe, Fast Cure"*

for the Summer-time trade



You Can Recommend  
and Advertise—  
"READY-TO-  
EAT HAMS"  
for Serving  
at Parties,  
Picnics and  
Homes.

There are two styles of Canned Ham—A "Polish Style" and "American Style." If you do not "can" you can make similar cure and smoke—or bone for boiling. The "Prague Powder Pickle Method" is easily applied. Watch your smoking schedule. Get PRAGUE POWDER Booklet.



The "Short  
Time Cure"  
is made pos-  
sible by Im-  
mediate Con-  
tact in the  
Capillary  
System. The  
"Big Boy

Pump" gives a gentle, yet positive, pressure and drives the rich, colorful pickle to the farthest part of the ham, making it a "Safe, Fast Cure."

## *"An All-Purpose Cure"*

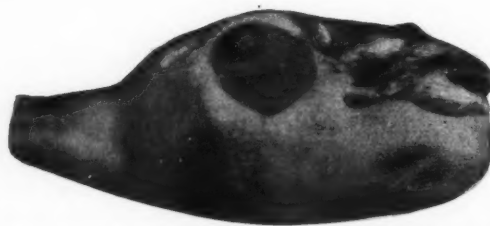
This ham, when cured, is Ready to Smoke on a long schedule. It may be Boned for Boiling or Baked 20 minutes to the pound.

Do you Artery Pump your Pic-Nics and Briskets? Our Big Boy Pump and Stainless Steel Needles with Prague Powder Pickle make a "Safe, Fast Cure."



Sold as Sweet Pickle or Baked  
for Slicing or Boned for Boiling

PRAGUE POWDER has all the curing elements combined in each particle and dissolves quickly, creating a "lasting color on the lean of the meat," giving you a mild, rich-flavored, tender ham, picnic or brisket.



You can make a tender smoked ham using Big Boy Pump and Prague Powder Pickle, 21-day formula or 7-day formula—see Prague Powder booklet.

## THE GRIFFITH LABORATORIES

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Chicago, Illinois

Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario

# Provisions and Lard

WEEKLY MARKET REVIEW

**F**UTURES market for lard and hog products backed and filled over a moderate range during the past week. Commission house liquidation and selling, which was mainly inspired by lower grain markets, ran into persistent absorption from packinghouse quarters. Part of the latter buying was lifting of hedges against domestic and export cash sales.

The lard market received some support from firmer live hog values and continuance of daily hog runs which were considerably smaller than at the same time in 1936.

Packinghouse quarters at the seaboard confirm reports that there has been a better foreign demand for lard this week. It is understood that fairly large quantities have been placed in Europe, and particularly in the United Kingdom. It is said that European hog numbers are now materially below those of a year ago. This probably reflects the high cost of feedstuffs as a result of droughts last summer. Some close observers are inclined to look for better foreign trade in lard although the export demand for meats continues slim.

## Cash Trade Satisfactory

Domestic cash trade in lard was reported as very satisfactory and stocks apparently continue to decrease. Demand for meats has been restricted by warm weather over the country but was reported fair. Hog prices are staying up on account of light marketings and store stocks are being drawn upon.

"With prospects fairly favorable for a continuation of the present relatively strong consumer demand for meats," the U. S. Bureau of Agricultural Economics stated this week, "hog prices next fall and winter probably will average as high as, or perhaps higher than, in the fall and winter of 1936-37."

If the corn crop this year is about equal to the 1928-32 average, as indicated by the July 1 government report, the supply of corn for hog feeding will be the largest in several years. This would encourage producers to delay marketings of spring pigs in order to feed to heavier weights. The bureau indicated that fall and winter marketings would be smaller but hogs would be heavier.

Receipts of hogs at Western packing points last week totaled 176,400 head, against 169,100 the previous week and 255,500 the same week last year. Average weight of hogs received at Chicago last week was 269 lbs. compared with 269 lbs. the previous week, 268 lbs. a year ago, and 261 lbs. two years ago.

The average price of hogs at Chicago at the beginning of the week was \$11.50 compared with \$11.45 the previous week, \$9.70 a year ago, \$9.90 two years

ago, and \$4.40 three years ago. The top price of hogs at Chicago at mid-week this week was \$12.85 compared with \$12.35 the previous week. Packinghouse quarters are talking still higher prices for hogs.

The corn-hog ratio for the week ended July 10 was 9.1 against 8.1 the previous week and 12.3 a year ago.

**PORK.**—Demand was fair at New York and the market was steady. Mess was quoted at \$36.12½ per barrel and family at \$33.12½.

**LARD.**—Demand was fairly good at New York and the market was steady. Prime western was quoted at \$12.70@12.80; middle western, \$12.60@12.70; New York City in tiers, 12½c, tubs, 13¼c; refined continent, 13¼c; South America, 13¼c; Brazil kegs, 13¼c, and compound in car lots, 12¼c, smaller lots, 13c.

At Chicago, regular lard in round lots was quoted at 15c under July; loose lard, 2½c under July, and leaf lard, 42½c over July.

(See page 35 for later markets.)

**BEEF.**—Demand was fair at New York and the market was very steady. Family was quoted at \$23.00@24.00 per barrel.

## EXPORTS OF SPECIAL MEATS

Meat specialties and poultry exported from the United States during May, 1937, were as follows:

	Lbs.	Value.
Kidneys .....	507,373	\$48,230
Livers .....	81,387	10,928
Tongues .....	251,415	42,218
Poultry and game.....	110,763	26,360

	May, '37, lbs.	May, '36, lbs.	5 mos., '37, lbs.	5 mos., '36, lbs.
<b>IMPORTS</b>				
Beef, fresh .....	267,057	315,468	1,588,190	1,910,324
Veal, fresh .....	9,606	9,965	78,906	60,446
Beef & veal, pickled or cured.....	66,197	343,331	582,531	912,144
Beef, canned .....	8,027,694	8,633,578	30,280,866	43,389,151
Total beef and veal.....	8,370,554	9,322,337	32,530,392	46,272,065
Pork, fresh .....	1,608,760	950,865	8,731,999	4,376,074
Hams, shoulders & bacon.....	3,453,015	2,310,440	19,737,735	8,247,973
Pork, pickled, salted & other.....	845,532	337,745	2,295,163	1,126,105
Total pork .....	5,907,327	3,599,050	30,674,870	18,750,152
<b>EXPORTS</b>				
Beef & veal, fresh.....	296,484	339,875	2,024,112	1,846,038
Beef, cured .....	517,974	831,140	2,450,068	2,476,786
Beef, canned .....	193,900	254,563	1,509,640	868,153
Total beef & veal.....	1,008,367	1,425,578	5,983,840	5,190,977
<b>Pork:</b>				
Fresh, carcasses .....	54,765	1,511	95,601	45,632
Fresh, loins & other.....	168,080	110,510	1,843,237	939,071
Gumbarland & Wiltshire sides.....	3,615	38,797	34,131	171,873
Hams and shoulders.....	3,830,578	5,028,539	15,343,559	16,206,508
Bacon .....	187,179	300,101	1,118,173	1,165,891
Pickled .....	1,555,832	1,187,688	3,272,446	3,565,441
Canned .....	652,437	853,633	3,467,000	3,311,866
Total pork .....	6,452,486	7,521,079	25,174,147	25,407,202
Lard .....	13,602,687	10,074,161	42,642,277	49,806,060
Sausage .....	176,621	163,915	1,279,931	944,302
Sausage ingredients .....	16,080	120,564	620,004	686,130

## BRAZIL PROMOTES ITS LARD

Rio Grande do Sul Lard Institute has recently been established in Brazil to increase Brazilian lard sales to domestic and foreign consuming markets through regulation and control of trade and increased production, according to a report by the U. S. Department of Commerce. During recent years Brazil has been exporting more lard, principally to markets where U. S. product was once predominant. The new institute will supervise the standardization of lard types and qualities and facilities will be extended to farmers and cattle raisers for acquisition of high-grade breeding swine. Lard production in the department of Rio Grande do Sul in 1936 totaled 83,349,000 lbs. and exports amounted to 4,851,000 lbs.

## MEAT IMPORTS AND EXPORTS

Imports of pork during May, 1937, were considerably larger than in May a year ago. For the first five months of 1937 pork imports were more than double those of the like period of 1936 and exceeded 1937 export by approximately 5,500,000 lbs.

Beef and veal imports during May were approximately 1,000,000 lbs. less than in May, 1936, and for the first five months of 1937 the import was 14,000,000 lbs. less than in the 1936 period. Little is exported.

Lard export for May was nearly 3,000,000 lbs. over that of May, 1936, but for the five months of the current year the export was 7,000,000 lbs. less than in the five months of 1936.

Imports and exports for May and the first five months of 1937:





Luxury  
Loaf

Liver  
Loaf

Chicken  
Loaf

Souse  
Loaf

Pullman loaves or small hams produced in sizes 02L-E, 1-0-E, 02S-E, or 02G-E, may be inserted into 4½-inch High Stretch Casings by using our new Stuffer No. 2. Ask for particulars.

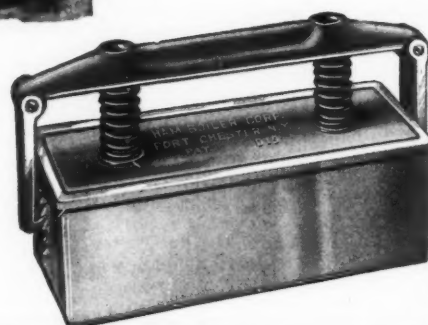
**Stuffer**  
*Made of Stainless Steel with Cast Aluminum Base*

Manufactured in two sizes.  
No. 1 for 3¾" casing  
No. 2 for 4½" casing



## Increase LOAF SALES

**A**DELMANN STUFFER shown enables placing of a Visking, or other type cellulose casing, around a loaf after cooking. Better keeping-qualities, improved appearance, and permanent identification assured. Casing adheres to surface of loaf preventing mold or slime between wrapper and contents.



### HAM BOILER CORPORATION

OFFICE AND FACTORY: PORT CHESTER, N. Y.

CHICAGO OFFICE: 332 S. MICHIGAN AVE.

EUROPEAN REPRESENTATIVES: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—AUSTRALIAN AND NEW ZEALAND REPRESENTATIVES: Gollin & Co., Pty. Ltd., Offices in Principal Cities—CANADIAN REPRESENTATIVE: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto.

## Your Search for SAUSAGE COOKING ECONOMY ENDS HERE

The Jourdan Process Cooker gives finer, faster, more uniform sausage cooking—with substantially lower costs! It pays for itself through savings, and pays extra profits by improving the quality of the product.

The Jourdan Process Cooker eliminates overcooked or undercooked sausage. It eliminates handling of the product after it is placed on the cage. It eliminates burst, broken or tangled sausage. It insures uniformly fine results at all times.

New low prices now in effect make the JOURDAN even easier to buy, and more profitable to use. Write for complete particulars and details of our free trial offer!

### JOURDAN PROCESS COOKER

COOKS  
Complete  
Batch At One  
Time

COOKS  
in Less Time

COOKS  
Sausage More  
Uniformly

COOKS  
at Lower Cost

COOKS  
and Colors At  
Same Time



JOURDAN PROCESS COOKER CO.

814-832 West 20th Street

Chicago, Illinois

Manufactured under the following patents: No. 1,690,449 dated Nov. 6, 1928, and No. 1,921,231 dated Aug. 8, 1933. Other Patents Pending.

## Hog Cut-Out Results

COMPETITION for the limited number of hogs available in order to supply fresh pork needs has resulted in prices for quality live hogs well out of line with the value of the meat they produce. Cutting losses continue large—too large in view of the fact that such margin as is made on hogs and pork products at this time is entirely dependent on a selling price well over cost, as operation practice frequently followed in the past of narrow margin on large volume is out of the question under present circumstances.

General hog market at Chicago was 20 to 40c per cwt. higher than a week ago, although there was a wide spread between quality and plain hogs. Heavier hogs were in much better position than last week. Receipts at the principal markets are only about half those of a year ago and it has been necessary to draw rather heavily on storage stocks.

Top at the close of the four-day period under review was \$12.90 with \$13.00 anticipated in the near future by informed trade circles. Most good and choice 180 to 260 lb. hogs sold late in the session from \$12.50 to \$12.85, even heavy butchers coming within this price range.

Packing sows continue to comprise a large percentage of the receipts at Chicago, constituting approximately 40 per cent of the arrivals during the

4-day period of this week. Good sows weighing from 290 to 500 lbs. moved within a price range of \$10.35 to \$11.15 and some exceptionally good ones as high as \$11.35.

Test on this page is worked out on the basis of costs and credits at Chicago during the first four days of the week.

## CURED PORK PRICES

Prices at Chicago, June, 1937, reported by U. S. Dept. of Agriculture:

	June, 1937.	May, 1937.	June, 1936.
Hams, smoked, reg. No. 1—			
8-10 lbs. av.	26.75	26.25	27.12
10-12 lbs. av.	26.50	26.00	26.88
12-14 lbs. av.	26.00	25.50	26.88
14-16 lbs. av.	26.00	25.50	26.88
Hams, smoked, reg. No. 2—			
8-10 lbs. av.	24.25	24.25	25.88
10-12 lbs. av.	24.12	24.12	25.25
12-14 lbs. av.	24.12	24.12	23.50
14-16 lbs. av.	23.88	23.88	25.50
Hams, smoked, skinned, No. 1—			
16-18 lbs. av.	25.62	25.62	27.62
18-20 lbs. av.	25.12	25.12	26.88
Hams, smoked, skinned, No. 2—			
16-18 lbs. av.	23.12	23.12	25.62
18-20 lbs. av.	23.00	22.62	25.12
Bacon, smoked, No. 1, dry cure—			
6-8 lbs. av.	29.38	28.88	30.12
8-10 lbs. av.	28.62	28.62	28.88
Bacon, smoked, No. 1, S. P. cure—			
8-10 lbs. av.	26.38	26.38	27.00
10-12 lbs. av.	26.12	26.12	26.00
Picnics, smoked,			
4-8 lbs. av.	20.25	19.88	19.00
Backs, dry salt,			
12-14 lbs. av.	15.00	14.75	11.50
Lard:			
Refined, h. w. tubs.	13.50	13.00	11.75
Substitutes	13.25	13.25	11.62
Refined, 1 lb. cartons.	13.75	13.25	12.25

## CASING EXPORTS AND IMPORTS

Foreign trade in casings during May, 1937:

EXPORTS.			
	Hog, lbs.	Beef, lbs.	Other, lbs.
Austria	.....	45,840	.....
Belgium	3,946	108,981	.....
Czechoslovakia	.....	25,726	182
France	.....	63,320	41,342
Germany	23,180	363,074	33,600
Netherlands	10,695	99,328	10,564
Norway	.....	55,249	1,200
Poland and Danzig	19,266	112,909	.....
Spain	3,700	.....	.....
Sweden	.....	98,040	22,518
Switzerland	.....	42,366	.....
United Kingdom	300,380	88,442	29,305
Canada	4,215	19,287	16,882
Australia	110,833	.....	5,547
New Zealand	25,838	.....	58,206
Union of So. Africa	4,808	.....	.....
Others	4,817	3,552	1,968
Total	520,288	1,096,114	221,809
Value	\$332,203	\$117,289	\$48,000

IMPORTS.			
	Sheep, lamb and goat, lbs.	Other, lbs.	
Austria	.....	7,114	.....
Czechoslovakia	.....	9,005	.....
France	.....	6,492	83,775
Netherlands	.....	15,801	72,126
United Kingdom	.....	52,049	172,058
Canada	.....	29,159	174,795
Cuba	.....	.....	9,353
Argentina	.....	81,357	256,872
Brazil	.....	.....	36,539
Chile	.....	250,925	1,444
Uruguay	.....	1,500	76,937
British India	.....	25,052	.....
China	.....	82,003	98,950
Iraq	.....	40,038	.....
Syria	.....	21,147	.....
Turkey	.....	45,985	2,090
Australia	.....	122,791	24,214
New Zealand	.....	390,464	11,592
Egypt	.....	8,423	.....
Algeria	.....	8,143	.....
Morocco	.....	15,610	1,279
Others	.....	15,450	8,738
Total	.....	1,228,505	980,762
Value	.....	\$1,242,718	\$184,648

## HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.
	180-220 lbs.			220-260 lbs.			260-300 lbs.		
Regular hams.....	14.00	20.6	\$ 2.88	13.70	20.0	\$ 2.74	13.40	19.0	\$ 2.55
Picnics.....	5.70	17.4	.99	5.40	16.3	.88	5.10	14.1	.72
Boston butts .....	4.00	23.6	.94	4.00	23.6	.94	4.00	23.6	.94
Loins (blade in).....	9.80	28.0	2.74	9.50	23.8	2.26	9.00	19.9	1.79
Bellies, S. P.....	11.00	20.5	2.26	9.70	19.5	1.89	3.10	18.6	.58
Bellies, D. S.....	.....	.....	....	2.00	16.0	.32	9.40	16.0	1.50
Fat backs .....	1.00	13.0	.13	3.00	13.9	.42	5.00	14.0	.70
Plates and jowls.....	2.50	13.4	.34	2.50	13.4	.34	3.00	13.4	.40
Raw leaf.....	2.10	12.4	.26	2.20	12.4	.27	2.10	12.4	.26
P. S. lard, rend, wt.....	11.30	12.2	1.38	11.10	12.2	1.35	10.20	12.2	1.24
Spareribs .....	1.60	14.9	.24	1.60	14.9	.24	1.50	14.9	.22
Trimnings .....	3.00	14.8	.44	2.80	14.8	.41	2.70	14.8	.40
Feet, tails, neckbones .....	2.00	....	.09	2.00	....	.09	2.00	....	.09
Offal and misc.....	.....	....	.43	....	....	.43	....	....	.43
TOTAL YIELD AND VALUE.....	68.00		\$13.12	69.50		\$12.58	70.50		\$11.82
Cost of hogs per cwt.....		\$12.59			\$12.53			\$12.14	
Condemnation loss .....		.06			.06			.06	
Handling & overhead .....		.90			.80			.72	
TOTAL COST PER CWT ALIVE		\$13.55			\$13.39			\$12.92	
TOTAL VALUE.....		13.12			12.58			11.82	
Loss per cwt.....		.43			.81			1.10	
Loss per hog.....		.86			1.94			3.08	

---

# **Increase your Reputation** **For Tasty Meat Products with** *Pure NATURAL Spices*



Give those meat specialties of yours a rich spiciness . . . a fragrant aroma that will lift them out of the crowd. You can with pure, natural spices. For natural spices deliver into your product a true distinction of flavor that is as distinctive as your trade mark.

Remember this point the next time you are buying spice seasoning. Whether you buy prepared Seasonings or whole or ground spices, insist that they be **PURE, NATURAL SPICES**. The quickly recognized flavor of pure, natural spices will make your product more desirable to your customers, more profitable to you.



# MEAT IMPORTS AT NEW YORK

For week ended July 16, 1937:

Point of origin.	Commodity.	Amount Lbs.
Argentina—Canned corned beef.....		291,054
—Beef extract.....		42,224
—S. P. picnics.....		20,000
—D. S. bellies.....		95,764
Brazil—Canned corned beef.....		73,800
—Roast beef in tins.....		36,000
Canada—Bacon.....		3,876
—Fresh chilled calf livers.....		780
—Smoked pork butts.....		968
—Fresh chilled pork loins.....		1,677
—Fresh chilled beef livers.....		236
—Fresh chilled beef cuts.....		42,582
Denmark—Salami.....		3,580
—Cooked picnics in tins.....		10,099
—Bacon.....		515
—Cooked ham in tins.....		19,333
—S. P. bellies.....		4,456
—Smoked sausage.....		110
England—Paste in jars.....		292
—Smoked bacon.....		448
France—Liverpaste in tins.....		1,270
Germany—Smoked hams.....		703
—Smoked sausage.....		1,025
Holland—Cooked ham in tins.....		12,950
—Cooked sausage in tins.....		2,904
—Cooked picnics in tins.....		9,852
—Smoked sausage.....		330
—Cooked fillet of pork loins.....		2,454
—Galantine in tins.....		825
—Smoked hams.....		1,782
Hungary—Cooked ham in tins.....		84,322
—Cooked picnics in tins.....		52,368
Italy—Salami.....		103
Lithuania—Cooked picnics in tins.....		10,778
—Cooked ham in tins.....		9,520
—Luncheon meat in tins.....		17,136
—Cooked pork butts in tins.....		500
—Cooked pork tongues in tins.....		360
—Cooked sausage in tins.....		219
—Fresh frozen pork bellies.....		2,000
—Fresh frozen pork picnics.....		1,000
—Fresh frozen pork backs.....		2,000
—Fresh frozen pork hams.....		2,000
Norway—Liverpaste in tins.....		276
Poland—Cooked pork loins in tins.....		8,430
—S. P. cured pork butts.....		8,217
—Cooked ham in tins.....		131,819
—Cooked picnics in tins.....		13,632
—S. P. pork trimmings.....		23,150
—Fresh frozen pork bellies.....		25,167
—Fresh frozen pork hams.....		3,618
—S. P. pork tenderloins.....		2,686
—S. P. bellies.....		30,227
—Smoked bacon.....		27,215
—Fresh frozen pork loins.....		21,734
—Fresh frozen bellies.....		23,836
—Fresh frozen butts.....		8,666
—Liverpaste in tins.....		1,080
—Cooked pork roulades in tins.....		1,656
—Luncheon meat in tins.....		30,960
—Cooked fillet of pork in tins.....		1,440
—Fresh frozen pork butts.....		8,499
—Smoked sausage.....		1,467
—Cooked butts in tins.....		16,590
Uruguay—Canned corned beef.....		386,730
—Canned roast beef.....		45,000

## PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada and Atlantic and Gulf ports:

	Week ended July 17, 1937.	Week ended July 18, 1937.	Nov. 1, 1936.
<b>PORK.</b>			
To	bbls.	bbls.	bbls.
United Kingdom.....			10
Continent.....			261
West Indies.....			
Total.....			271

## BACON AND HAMS.

	M lbs.	M lbs.	M lbs.
United Kingdom.....	828	1,109	91,366
Continent.....			88
St. and Ctl. America.....			215
West Indies.....			20
B. N. A. Colonies.....			4
Other Countries.....			
Total.....	828	1,109	91,693

## LARD.

	M lbs.	M lbs.	M lbs.
United Kingdom.....	1,354	2,092	70,852
Continent.....			12
St. and Ctl. America.....			132
West Indies.....			20
B. N. A. Colonies.....			137
Other Countries.....			6
Total.....	1,515	2,280	78,207

Week Ending July 24, 1937

# Chicago Provision Markets

REPORTED BY THE NATIONAL PROVISIONER DAILY MARKET SERVICE

## FUTURE PRICES

	Open.	High.	Low.	Close.
<b>SATURDAY, JULY 17, 1937.</b>				
<b>LARD—</b>				
July.....	12.22½			12.22½
Sept.....	12.45	12.45	12.40	12.42½
Oct.....	12.52½	12.52½	12.50	12.50
Dec.....	12.37½	12.37½	12.35	12.35½
Jan.....	12.30	12.32½	12.30	12.32½
<b>CLEAR BELLIES—</b>				
July.....				16.22½b
Sept.....	16.90			16.90

	Open.	High.	Low.	Close.
<b>MONDAY, JULY 19, 1937.</b>				
<b>LARD—</b>				
July.....	12.25	12.27½	12.25	12.27½ax
Sept.....	12.45	12.50	12.40	12.40b
Oct.....	12.55	12.60	12.50	12.52½ax
Dec.....	12.37½	12.45	12.35	12.35
Jan.....	12.35-37½	12.40	12.35	12.35ax
Mar.....	12.37½			12.37½
<b>CLEAR BELLIES—</b>				
July.....				16.37½b
Sept.....				16.97½b

	Open.	High.	Low.	Close.
<b>TUESDAY, JULY 20, 1937.</b>				
<b>LARD—</b>				
July.....	12.20	12.20	12.15	12.15b
Sept.....	12.40	12.40	12.30	12.35
Oct.....	12.50	12.52½	12.42½	12.42½
Dec.....	12.32½-30	12.32½	12.20	12.20b
Jan.....	12.30	12.30	12.17½	12.17½b
Mar.....	12.25			12.25
<b>CLEAR BELLIES—</b>				
July.....				16.62½b
Sept.....	17.12½	17.12½	17.10	17.12½b

	Open.	High.	Low.	Close.
<b>WEDNESDAY, JULY 21, 1937.</b>				
<b>LARD—</b>				
July.....	12.10	12.10	12.05	12.05-07½b
Sept.....	12.32½	12.35	12.25	12.27½
Oct.....	12.40	12.42½	12.37½	12.37½b
Dec.....	12.15-12½	12.15	12.07½	12.07½b
Jan.....	12.12½	12.12½	12.07½	12.07½ax
Mar.....	12.12½	12.12½	12.07½	12.07½
<b>CLEAR BELLIES—</b>				
July.....	16.75			16.75b
Sept.....	17.12½			17.12½b

	Open.	High.	Low.	Close.
<b>THURSDAY, JULY 22, 1937.</b>				
<b>LARD—</b>				
July.....	12.20	12.20	12.00	12.00
Sept.....	12.30	12.30	12.15	12.15
Oct.....	12.42½	12.42½	12.22½	12.25-22½b
Dec.....	12.10	12.15	11.97½	11.97½b
Jan.....	12.15	12.15	12.00	12.00ax
Mar.....	12.07½	12.07½	12.00	12.00ax
May.....	12.10	12.10	12.02½	12.02½ax
<b>CLEAR BELLIES—</b>				
July.....				16.75n
Sept.....	17.12½			17.12½

	Open.	High.	Low.	Close.
<b>FRIDAY, JULY 23, 1937.</b>				
<b>LARD—</b>				
July.....	12.05	12.07½	12.00	12.00
Sept.....	12.20	12.22½	12.12½	12.12½b
Oct.....	12.27½	12.27½	12.22½	12.25ax
Dec.....	12.02½	12.02½	11.92½	12.00ax
Jan.....	12.00	12.00	11.95	11.95ax
Mar.....				12.00x
May.....				12.02½n
<b>CLEAR BELLIES—</b>				
July.....				16.75n
Sept.....	17.00			17.00

## TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York.....		499	51
New Orleans.....			161
Montreal.....		330	1,804

Total Week.....	828	1,515	
Previous week.....	661	2,145	
2 weeks ago.....	5	601	1,765
Cor. week 1936.....		1,109	2,280

	1936 to 1937.	1935 to 1936.	De-crease.
<b>SUMMARY NOV. 1, 1936 TO JULY 17th, 1937.</b>			
Pork, M lbs.....	54	227	1,723
Bacon and Hams, M lbs.....	91,693	65,447	26,245
Lard, M lbs.....	78,206	74,791	3,415

## CASH PRICES

Based on actual carlot trading Thursday, July 22, 1937.

	Green.	*S. P.
<b>REGULAR HAMS.</b>		
8-10.....	21½	21½
10-12.....	21½	21½
12-14.....	21½	20½
14-16.....	21	20½
10-16 range.....	21 @ 21½	

	Green.	*S. P.
<b>BOILING HAMS.</b>		
16-18.....	19½	19½
18-20.....	19½	19½
20-22.....	19½	19½
16-20 range.....	19½ @ 19½	
16-22 range.....	19½ @ 19½	

	Green.	*S. P.
<b>SKINNED HAMS.</b>		
10-12.....	22½	22½
12-14.....	22	22
14-16.....	21½	21½
16-18.....	20½	20½
18-20.....	19½	19½
20-22.....	18	18½
22-24.....	17½	17½
24-26.....	16½	17½
26-30.....	15½	16½
30 and up.....	15	15½

	Green.	*S. P.
<b>PICNICS.</b>		
4-6.....	17½	17½
6-8.....	16½	17
8-10.....	15	15½
10-12.....	14	14
12-14.....	13½	13½
Short Shank ½c over.		

	Green.	*D. C.
<b>BELLIES.</b>		
(Square cut seedless.)		
(S. P. ¼c under D. C.)		
6-8.....	21½	21½
10-12.....	21	21
12-14.....	20½	20½
14-16.....	19½	19½
16-18.....	18½	18½

\*Quotations represent No. 1 new cure.

	Clear.	Rib.
<b>D. S. BELLIES.</b>		
14-16.....	17½	
16-18.....	17½	
18-20.....	17½	
20-25.....	17	
25-30.....	16½	16½
30-35.....	16½	16½
35-40.....	16½	16½
40-50.....	16½	15½

<b>D. S. FAT BACKS.</b>	
6-8.....	14½
8-10.....	15
10-12.....	15½
12-14.....	15½
14-16.....	15½
16-18.....	15½
18-20.....	15½
20-25.....	15½

<b>OTHER D. S. MEATS.</b>	
Extra Short Clears.....	35-45 16½n
Extra Short Ribs.....	35-45 16½n
Regular Plates.....	6-8 14
Clear Plates.....	4-6 14
Jowl Butts.....	15½
Green Square Jowls.....	16½
Green Rough Jowls.....	15 @ 15½

<b>LARD.</b>	
Prime Steam, cash.....	12.07½n
Prime Steam, loose.....	12.15ax
Refined, boxed, N. Y.—Export.....	unquoted
Neutral, in tierces.....	14.75n
Raw Leaf.....	12.75n

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended July 17, 1937, were as follows:

	Week July 17.	Previous week.	Same week '36.
Cured meats, lbs.....	18,367,000	17,547,000	18,431,000
Fresh meats, lbs.....	40,859,000	35,754,000	43,594,000
Lard, lbs.....	3,470,000	1,529,000	1,878,000

## OBSOLESCENCE IS FUNNY



## BUT OBSOLETE PRESSING EQUIPMENT IS DISASTROUS

● Obsolescence can be funny. All of us get a good laugh looking at pictures of bathing beauties and automobiles taken twenty years ago. We say, "My, how times have changed!" But there is nothing humorous about obsolete pressing equipment that's still at work in packing plants. That's disastrous.

It is easy to tell whether your pressing equipment is obsolete.

...If you have four men handling pressing equipment where one man with Expellers can handle the same production — that's obsolescence.

...When you are losing 4% tallow production over a year at a cost of thousands of dollars — that's serious.

...If your pressing equipment won't produce from 800 to 1000 pounds of pressed cracklings per hour — it's decidedly obsolete.

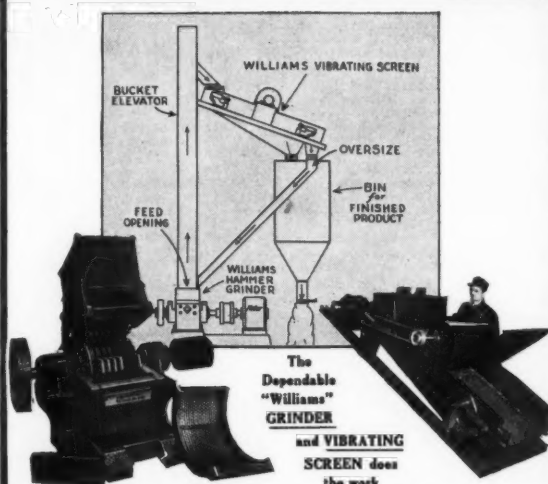
...And most certainly, if you figure the cost of pressing from the entrance of the raw material into the crusher until it is screened ready for shipment, and find that your cost per ton is twice as much as with Anderson Duo Expellers — then you must admit it's time to get rid of that obsolete equipment.

Write today and let us tell you how many plants found it profitable to replace obsolete pressing equipment with efficient, modern Expellers and how they saved thousands of dollars.



**THE V. D. ANDERSON COMPANY**  
1946 WEST 96TH STREET • CLEVELAND, OHIO

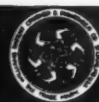
## NOW — Ground By-Products with no oversize Bone Particles



By first grinding material then taking out the "fines" with the positive drive Vibrating Screen and the oversize returned for regrinding — only material of proper fineness passes into the finished product bin.

Write for illustrated Bulletins

**Williams Patent Crusher & Pulverizer Co.**  
2708 North Ninth Street, St. Louis, Mo.

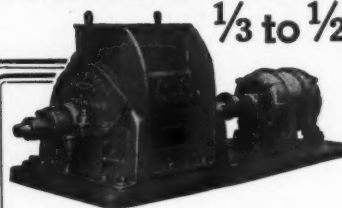


**WILLIAMS PATENT**  
CRUSHERS GRINDERS SHREDDERS

## COOKING TIME REDUCED

$\frac{1}{3}$  to  $\frac{1}{2}$  By Grinding  
in the

**M&M HOG**  
CUTS RENDERING  
COSTS



Sizes and types to meet every requirement. Write for Bulletins.

**MITTS & MERRILL**

Builders of Machinery Since 1854  
1001-51 S. Water St., Saginaw, Mich.

Grinds fats, bones, carcasses, viscera, etc. — all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and moisture content readily. Saves steam, power, labor. Low operating cost. Increases melter capacity.

## REDUCE PACKINGHOUSE BY-PRODUCTS with **STEDMAN** 2-STAGE **HAMMERMILLS**

Cut Grinding Costs — insure more uniform grinding — reduce power consumption and maintenance expense — provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes — 5 to 100 H.P. — capacities 500 to 20,000 lbs. per hr. Write for catalog No. 302.



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# Tallows and Greases

WEEKLY MARKET REVIEW

**TALLOW.**—Extra tallow at New York advanced  $\frac{1}{4}$ c this week to  $8\frac{1}{2}$ c, delivered, in a moderate volume of trade, and one tank sold late in week at 8.70c, f.o.b. plant. The turnover was estimated to have ranged between 300,000 and 500,000 lbs. Soapers were in the market for supplies and found offerings rather scanty even on the upturns. There was further demand in the market after the first advance for tallow at the  $8\frac{1}{2}$ c level but there were intimations in the trade that an additional advance of  $\frac{1}{4}$ c would have to be paid in order to bring out any sizable quantity.

With new crop crude cotton oil quoted at fully  $\frac{1}{4}$ c per lb. under extra tallow, some in the trade were talking about the possibility of cotton oil going into the soap kettles this season if the present spread should hold or widen further and if the present favorable cotton outlook should be maintained.

At New York on July 21, edible tallow was quoted at  $8\frac{1}{4}$ c nominal; extra,  $8\frac{1}{2}$ c, delivered, and special, 8 $\frac{3}{4}$ c.

Tallow futures at New York advanced 15 to 20 points. Future sales Thursday totaled 10 lots, with market strong. July sold at 8.60. September 8.65@8.70.

The tallow market at Chicago was steady to firm during the past week. Offerings were very moderate. A tank of special tallow sold on July 21 at  $8\frac{1}{2}$ c, Midwest point. There were bids of  $8\frac{1}{4}$ c, Chicago, for prime packers tallow on July 22, with a few tanks reported available at  $8\frac{1}{2}$ c, although 9c was generally asked. Edible tallow was quoted on July 22 at 9c; fancy,  $8\frac{1}{2}$ @9c; prime packers,  $8\frac{1}{2}$ c; special,  $8\frac{1}{2}$ c, and No. 1,  $8\frac{1}{2}$ c.

At the London tallow auction this week, 807 casks were offered and 46 sold. Prices were off 1s to 2s 6d compared with the last auction held on April 14. Mutton tallow, good to fine, was quoted at 26s to 29s; beef, 25s to 28s, and good mixed, 24s to 25s.

At Liverpool, Argentine beef tallow, July-August shipment, was 25s, or up 9d for the week. Australian mixed at Liverpool was 25s 9d, or up 6d.

South American No. 1 Tallow was offered at New York at 5.60c; South American edible, 5.75c and foreign premier jus, 5.80c. These prices were all too high for the current domestic market.

**STEARINE.**—The market for stearine was quiet but rather firm at New York. Oleo was quoted at 9 $\frac{1}{4}$ c.

At Chicago, the market was rather quiet but very steady. Oleo was quoted at 9 $\frac{1}{4}$ c.

**OLEO OIL.**—Demand was fair at New York and the market was at least  $\frac{1}{4}$ c higher for the week. Extra was quoted at 12 $\frac{1}{2}$ @13 $\frac{1}{4}$ c; prime, 12 $\frac{1}{2}$ @

13c, and lower grades, 11 $\frac{1}{2}$ @12 $\frac{1}{2}$ c.

At Chicago, the market was unchanged with extra quoted at 12@12 $\frac{1}{2}$ c.

(See page 35 for later markets.)

**LARD OIL.**—Demand was fair and the market was firmer at New York. No. 1 barrels were quoted at 12 $\frac{1}{4}$ c; No. 2, 12c; extra, 13 $\frac{1}{4}$ c; extra No. 1, 12 $\frac{1}{2}$ @13c; prime edible, 15 $\frac{1}{2}$ c, and extra winter strained, 13 $\frac{1}{2}$ c.

**NEATSFOOT OIL.**—The market was steady to firmer in a routine trade at New York. Cold test was quoted at 18 $\frac{1}{4}$ c; extra, 12 $\frac{1}{4}$ c; extra No. 1, 12 $\frac{1}{2}$ c; pure, 13 $\frac{1}{2}$ c, and special, 13 $\frac{1}{2}$ c.

**GREASES.**—The market for greases was quiet but firm at New York during the past week and was influenced by lightness of offerings and strength in tallow price levels. Offerings of greases were firmly held, as available supplies appeared to be limited, and though some routine trading probably occurred there was no particular volume.

The U. S. Bureau of Agricultural Economics pointed out this week that cattle slaughter is expected to be smaller in the last half of 1937 than in the like period of 1936 when drought resulted in forced marketing of many cattle.

At New York, choice white grease was quoted at 9c; A white,  $8\frac{1}{2}$ @9c; B white,  $8\frac{1}{2}$ @8 $\frac{1}{2}$ c, and yellow and house,  $8\frac{1}{2}$ @8 $\frac{1}{2}$ c.

The grease market at Chicago was firm during the week since offerings were light and strongly held. Choice white grease sold on July 21 at 9 $\frac{1}{2}$ c, Chicago. Choice white grease was quoted on July 22 at 9 $\frac{1}{4}$ @9 $\frac{1}{2}$ c; A white,  $8\frac{1}{2}$ @8 $\frac{1}{2}$ c; B white,  $8\frac{1}{2}$ @8 $\frac{1}{2}$ c; yellow, 10-15 f.f.a., 8@8 $\frac{1}{2}$ c; yellow, 16-20 f.f.a., 7 $\frac{1}{2}$ @8c, and brown grease, 7 $\frac{1}{2}$ @7 $\frac{1}{2}$ c.

## BY-PRODUCTS MARKETS

Chicago, July 22, 1937.

### Blood.

Limited amount of blood moved at quoted prices. Some product as low as \$3.00.

	Unit.
	Ammonia.
Unground .....	\$3.25@3.35

### Digester Feed Tankage Materials.

Market firm. Second quality goods, 6 to 10 per cent ammonia, \$3.50 & 10c, f.o.b. Chicago.

Unground, 10 to 12% ammonia...	@3.50 & 10c
Unground, 6 to 10%, choice quality	@4.25 & 10c
Liquid stick .....	@2.75

### Packinghouse Feeds.

Market for packinghouse feeds continues good at quoted prices.

	Carlots, Per ton.
Digester tankage meat meal, 90%....	@52.50
Meat and bone scraps, 50%.....	@52.50
Raw bone meal for feeding.....	@45.00

### Bone Meals (Fertilizer Grades).

Bone meal prices steady, basis f.o.b. Chicago.

	Per ton.
Steam, ground, 3 & 50.....	@25.50
Steam, ground, 2 & 26.....	@24.00

### Fertilizer Materials.

Market largely nominal with prices f.o.b. Chicago.

High grad. tankage, ground, 10@11% am. ....	\$ 3.25 @ 3.35 & 10c
Bone tankage, ungrd., low gr., per ton.....	@22.00
Hoof meal .....	@ 3.50

### Gelatin and Glue Stocks.

Market quiet and nominal.

	Per ton.
Calf trimmings .....	@37.50
Pickled sheep trimmings.....	@37.50
Sinews, pizzles .....	@28.00
Cattle jaws, skulls and knuckles....	@35.00
Hide trimmings .....	@26.00
Pig skin scraps and trim, per lb., l.c.l.	@ 5 $\frac{1}{2}$ c

### Dry Rendered Tankage.

Market firm with prices about steady. Some first quality product at 82 $\frac{1}{2}$ @85c, Chicago.

Hard pressed and expeller unground per unit protein.....	\$ .77 @ .80
Soft prod. pork, ac. grease & quality, ton .....	@55.00
Soft prod. beef, ac. grease & quality, ton .....	@45.00

### Horns, Bones and Hoofs.

House run hoofs and horns \$50@55c, delivered. Outlet for current and future production.

	Per ton.
Horns, according to grade.....	\$45.00@75.00
Cattle hoofs .....	50.00@55.00
Junk bones .....	20.00@22.00

(Note.—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

### Animal Hair.

April to October take-off, crude dried, \$47.50@50.00 per ton, Chicago.

Coil and field dried hog hair.....	2 $\frac{1}{2}$ c @ 4c
Processed, black winter, per lb.....	7 $\frac{1}{2}$ c @ 10c
Cattle switches, each*.....	2c @ 2 $\frac{1}{2}$ c

\*According to count.

## EASTERN FERTILIZER MARKETS

(Special Wire to The National Provisioner.)

New York, July 21, 1937.

Very little blood was offered in the local market and sellers were holding firm at \$3.50, f.o.b. New York.

A good grade of feeding tankage sold at \$3.60 and 10c, f.o.b., basis New York, with additional quantities wanted at this price. Other makes of fertilizer tankage were sold around \$3.40 per unit.

Cracklings developed a firmer tone on increased buying by Western feed buy-



ers with the result that the 50 to 55% grade sold at 85c, f.o.b., New York, with additional quantities offered at this price.

Fertilizer materials market has been quiet, as many buyers are away on vacation, and there is very little demand for spot materials.

## TALLOW FUTURE TRADING

Tallow transactions at New York:

SATURDAY, JULY 17, 1937.			
	High.	Low.	Close.
July .....	8.40	8.75	8.40@8.75
August .....	8.40	8.75	8.40@8.75
September .....	8.40	8.75	8.40@8.75
October .....	8.40	8.75	8.40@8.75
November .....	8.40	8.75	8.40@8.75
December .....	8.40	8.75	8.40@8.75
MONDAY, JULY 19, 1937.			
July .....	8.40	8.80	8.40@8.80
August .....	8.50	8.85	8.50@8.85
September .....	8.50	8.85	8.50@8.85
October .....	8.50	8.85	8.50@8.85
November .....	8.50	8.85	8.50@8.85
December .....	8.50	8.85	8.50@8.85
TUESDAY, JULY 20, 1937.			
July .....	8.68	8.68	8.60@8.85
August .....	8.60	8.85	8.50@8.85
September .....	8.60	8.75	8.50@8.75
October .....	8.60	8.75	8.50@8.75
November .....	8.60	8.75	8.50@8.75
December .....	8.60	8.75	8.50@8.75
WEDNESDAY, JULY 21, 1937.			
July .....	8.50	8.60	8.50@8.60
August .....	8.50	8.65	8.50@8.65
September .....	8.50	8.70	8.50@8.70
October .....	8.50	8.70	8.50@8.70
November .....	8.50	8.70	8.50@8.70
December .....	8.50	8.70	8.50@8.70
THURSDAY, JULY 22, 1937.			
July .....	8.60	8.60	8.50@8.65
August .....	8.60	8.60	8.50@8.65
September .....	8.60	8.60	8.50@8.65
October .....	8.60	8.60	8.50@8.65
November .....	8.60	8.60	8.50@8.65
December .....	8.60	8.60	8.50@8.65
FRIDAY, JULY 23, 1937.			
July .....	8.70	8.70	8.70
August .....	8.70	8.70	8.70
September .....	8.70	8.70	8.70
October .....	8.70	8.70	8.70
November .....	8.70	8.70	8.70
December .....	8.70	8.70	8.70

†Nominal; \*Bid; ‡Sale.

## FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports: July, \$	@27.50
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York.....	nominal
Blood, dried, 16% per unit.....	@ 3.50
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory.....	4.00 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L. c.i.f. spot.....	@49.50
July, Aug. shipment.....	@48.00
Fish scrap, acidulated, 7% ammonia, 3% A.P.A., f.o.b. fish factories.....	3.00 & 10c
Soda nitrate, per net ton: bulk, July-Oct.....	@26.50
in 200-lb. bags, July.....	@27.80
in 100-lb. bags, July.....	@28.50
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	3.60 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	3.60 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@26.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	@34.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.50
Dry Rendered Tankage.	
50% unground .....	@ .85
60% unground .....	@ .80

## CATTLE SUPPLY LESS

Slaughter supplies of cattle probably will be smaller in the last half of this year than in the same period of 1936, when drought resulted in marketings of many cattle which otherwise would have been retained on farms. Prices of most grades of slaughter cattle are expected to continue through late summer and early fall, at higher levels than a year earlier, the Bureau of Agricultural Economics reports. Consumer demand for meats, moreover, is likely to be well maintained near the present level during the next few months.

With relatively high prices of slaughter cattle prevailing, a strong demand for stocker and feeder cattle is expected in the late summer and fall months if feed crop prospects continue favorable. This demand will tend to support prices of slaughter cattle in this period, but the probable increase in the number placed on feed is likely to cause prices of the better grades of cattle to make more than the usual seasonal decline next winter and spring.

Except for a temporary recession in prices of choice and prime kinds in April and May, cattle prices have advanced steadily during the past 10 or 12 months. The number of well-finished grain-fed cattle has been much smaller than usual this year, and marketings of such cattle are expected to continue small through late summer and fall. Prices of such cattle probably will be maintained at or above their present levels in this period. The usual summer and fall decline in prices of the lower grades of slaughter cattle probably will be less than average this year because of the prospective stronger demand for stocker and feeder cattle.

## SHEEP AND LAMB SUPPLIES

Slaughter supplies of sheep and lambs probably will continue larger than a year earlier until at least September, according to the Bureau of Agricultural Economics. In contrast to conditions last year, when drought delayed finishing of lambs for market in many areas after June, ranges and pastures generally favor a rapid finishing of this year's delayed lamb crop. Conditions before June were similar this year and last year, in that early lambs were delayed by unfavorable

weather and poor pastures. A larger than usual seasonal increase in the marketings of lambs from the Corn Belt and from the Western states is probable in the late summer. Slaughter supplies during this period, however, will depend partly upon the number of lambs which are purchased for feeding.

Seasonal decline in lamb prices which started about mid-June was similar to the decline in the same period last year except that it began slightly earlier this year. Prices of better grade lambs in early July were about \$1 per 100 pounds higher than a year earlier. Prices of slaughter ewes also strengthened in late June and early July.

## HOG SUPPLY REPORT

(Continued from page 9.)

The early and longtime outlook for hogs is expected by the U. S. Department of Agriculture to be as follows:

### Supplies in 1937-38

"Number of hogs slaughtered during the coming marketing year, which begins October 1, will be somewhat smaller than that of the current marketing year but probably larger than in either of the 2 previous marketing years, in which the number slaughtered under Federal inspection approximated 31 million head. Present indications point to an inspected slaughter in the current marketing year, ending September 30, of about 34,500,000 head. Inspected slaughter from the pig crops of 1930 to 1933, inclusive, ranged from 43,500,000 to 47,100,000 head.

"Extent to which hog slaughter in the 1937-38 marketing year will be smaller than that of the current year will depend largely on the size of the 1937 fall pig crop. The spring pig crop this year for the entire country was estimated to be about 3 million less than the 1936 crop. This is a decrease of 7 per cent. In the Corn Belt states decrease in numbers was slightly greater than for the country as a whole, amounting to 3,157,000 head, or 10 per cent.

### Size of Fall Pig Crop

"Size of the fall pig crop will depend to some extent on corn crop prospects during the remainder of the growing season. In view of the present favor-

## LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Prices of steers, lambs and hogs, Chicago, compared with wholesale and retail fresh meat prices, New York, during June, 1937:

	Average prices live animals per 100 lbs. Chicago.			Average wholesale prices of carcasses per 100 lbs. New York.			Composite retail price New York.		
	June, 1937.	May, 1937.	June, 1936.	June, 1937.	May, 1937.	June, 1936.	June, 1937.	May, 1937.	June, 1936.
<b>Steers—</b>									
Choice .....	\$13.92	\$14.17	\$ 8.58	\$20.61	\$18.80	\$13.32	\$35.99	\$35.25	\$32.48
Good .....	12.24	11.83	7.84	19.27	17.24	12.51	31.12	29.72	27.49
Medium .....	10.47	10.04	7.24	16.88	15.26	12.08	27.38	25.28	24.41
<b>Lambs—</b>									
Choice .....	12.24	12.53	11.73	21.40	21.32	23.15	32.50	32.17	33.11
Good .....	11.63	11.81	11.16	20.29	20.20	21.80	27.72	26.86	28.54
Medium .....	10.88	10.98	10.07	18.48	18.88	19.65	24.67	23.34	26.26
<b>Hogs—</b>									
Good .....	11.55	11.02	10.21	21.53	20.94	20.99	26.74	25.63	27.22

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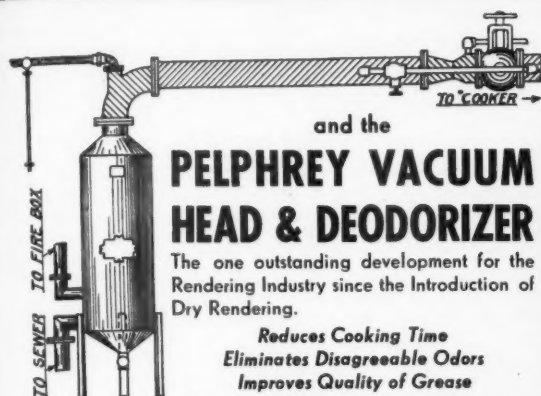
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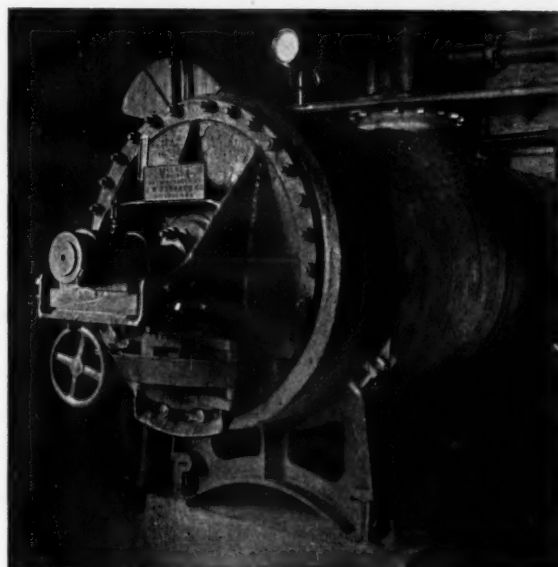
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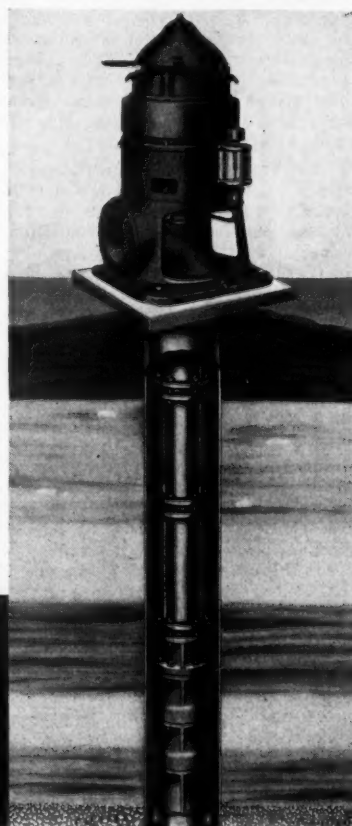
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# Pumps



Week Ending July 24, 1937

Page 31

able prospects for the corn crop, farmers may retain more sows for fall farrowing than was indicated by the June report. The total number of pigs raised this year, therefore, may be somewhat greater than that indicated in the report.

"Corn crop prospects dwindled rapidly in the summer of 1936 as drought conditions became steadily worse in the greater part of the Corn Belt. The unfavorable conditions caused hog producers to dispose of many brood sows that otherwise would have been retained. Marketings of packing sows from June to September comprised a larger than average proportion of slaughter supplies and marketings of spring pigs in August and September were relatively large in August and September. Hence, total slaughter during that period was much larger than had been anticipated earlier in the year.

"Crop conditions this year are practically the reverse of those in the summer of 1936, and it is expected that total marketings of packing sows this summer and fall will be relatively small and that very few spring pigs will be marketed before October.

### Long Time Outlook

"Return of hog production in the Corn Belt to normal depends largely upon corn production this year and in the next 2 or 3 years. If the corn crop this year is fairly large, as now seems probable, there will be a considerable increase in the 1938 spring pig crop. A corn crop of average size in 1938 would further stimulate hog production. But even under favorable conditions it does not seem likely that hog slaughter will reach the average of the 5 years preceding the 1934 drought at least before 1940.

"In areas outside the Corn Belt, where hog production is now nearly as large as it was before the 1934 drought, no marked increase in production is expected in the next few years. Some increase in the South, however, is possible in view of the present high level of hog prices and the increased acreage of feed crops in that area.

"If number of pigs raised in the Corn Belt increases in the next two or three years, hog slaughter also will increase, beginning perhaps in late 1938. Hog prices, of course, would be lowered by such an increase in supplies, unless there is a corresponding increase in consumer demand for meats. Nevertheless an increase in hog production seems highly desirable, both from the standpoint of producers and consumers. In order for producers to realize something like maximum total returns from hog production at the present level of demand an increase of from 20 to 25 percent in hog slaughter from the 1937 level appears necessary.

"If feed crop production in next 5 or 6 years is average or better than average, it is possible that in the latter part of this period hog production will reach a level equal to or greater than the average of 5 years preceding the 1934

drought. Such a level of production probably would be in excess of that necessary to provide maximum returns to hog producers. Also during this period if weather and feed conditions are favorable it seems probable that there will be an upward trend in cattle numbers.

"Thus at the end of the next 5 years, it is possible that the number of both cattle and hogs will be as large as, or larger than, the average for the 10 years, 1924-33. Such a level of livestock population probably would result in a volume of meat production considerably in excess of that in the last three years.

## MAY MEAT CONSUMPTION

Federally-inspected meats available for consumption in May, 1937:

BEEF AND VEAL		
	Total Consumption, lbs.	Per capita, lbs.
May, 1937	445,000,000	3.44
May, 1936	475,000,000	3.70
PORK (INC. LARD)		
May, 1937	440,000,000	3.40
May, 1936	435,000,000	3.39
LAMB AND MUTTON		
May, 1937	56,000,000	.43
May, 1936	47,000,000	.37
TOTAL		
May, 1937	941,000,000	7.27
May, 1936	957,000,000	7.46
LARD		
May, 1937	52,000,000	.40
May, 1936	54,000,000	.42

## ANIMAL FAT IMPORTS

Imports of edible animal fats and fat products into the United States during May, 1937, are reported by the U. S. Department of Commerce as follows:

	Lbs.	Value.
Lard compounds	46,569	\$ 3,993
Oleo stearine	282,400	15,993
Oleomargarine	219,238	22,963
Beef and mutton tallow	3,288,280	194,952

## TALLOWES AND GREASES

(Loose, basis Chicago.)

	Per lb.
Edible tallow	@ 9
Prime packers tallow	@ 8 1/2
No. 1 tallow, 10% f.f.a.	@ 8 1/2
Special tallow	@ 8 1/2
Choice white grease	9 1/4 @ 9 1/2
A-White grease, 4% acid	8 1/4 @ 8 1/2
B-White grease, maximum 5% acid	8 1/4 @ 8 1/2
Yellow grease, 16-20 f.f.a.	7 1/2 @ 8
Brown grease, 40 f.f.a.	7 1/2 @ 7 1/2

## ANIMAL OILS

(Basis Chicago)

	Per lb.
Prime edible	14 1/4
Prime inedible	13 1/2
Headlight	13 1/2
Prime W. S.	13
Extra W. S.	12 1/2
Extra lard oil	12 1/2
Extra No. 1	12 1/2
No. 1 lard	11 1/2
No. 2 lard	11 1/2
Acidless tallow	11
20" neatsfoot	17 1/2
Pure neatsfoot	12 1/2
Spec. neatsfoot	12 1/2
Extra neatsfoot	12 1/4
No. 1 neatsfoot	12

## COTTON CROP OIL YIELD

First estimate of the size of the new cotton crop will be issued early in August by the crop reporting board of the U. S. Department of Agriculture. The cottonseed oil trade will use these figures as a base for estimating the new crop oil crush in seed and its yield in oil. The National Cottonseed Products Association has compiled the following figures to show cotton production, seed crush and number of pounds of seed crushed per bale of cotton during past 10 years:

Year	Cotton production, 500-lb. bales.	Seed crush, tons.	Lbs. seed crushed per 500-lb. bale.
1926-27	17,977,374	6,305,775	702
1927-28	12,956,043	4,654,017	718
1928-29	14,477,874	5,061,038	696
1929-30	14,824,861	5,015,714	677
1930-31	13,931,597	4,715,148	677
1931-32	17,095,594	5,328,014	623
1932-33	13,001,598	4,620,558	711
1933-34	13,047,262	4,156,911	637
1934-35	9,636,559	3,549,891	737
1935-36	10,638,391	3,817,751	718
10 yr. av.	13,758,706	4,722,484	686

Based on an average yield of 15.4 per cent oil from cottonseed crushed, the amount of oil derived from the 10-year average of 686 lbs. of seed crushed per 500-lb. bale would be about 106 lbs.

## OIL IMPORTS AND EXPORTS

Foreign trade in vegetable oils and oil bearing seeds during May, 1937:

### IMPORTS.

	Quantity, lbs.	Value.
Vegetable oils and seeds:		
Copra (free)	35,797,345	\$1,539,231
Sesame seed	4,398,467	154,969
Sesame oil	5,406,165	360,654
Peanut oil	18,777,103	1,162,453
Sunflowerseed oil		
Corn oil, edible	4,253,547	382,728
Palm kernel oil	680,715	43,569
Babassu nuts and kernels	2,025,145	126,706
Palm nuts and kernels	7,944,464	274,892
Inedible vegetable oils:		
Cocconut oil	24,281,928	\$1,668,346
Palm oil	19,281,713	753,734
Palm kernel oil	23,680,497	1,516,886
Soybean oil	6,218,027	376,223
Oilicica oil	6,016,070	511,414
Babassu nut oil		

### EXPORTS.

	Quantity, lbs.	Value.
Cottonseed oil, refined	493,068	\$ 33,731
Cottonseed oil, crude	3,707	313
Corn oil	2,224	425
Cocconut oil, inedible	1,098,329	71,517
Soybean oil	541,740	46,299
Vegetable soap stock	503,896	39,740
Other expressed oils & fats	231,376	31,662

## JUNE MARGARINE TAX

Taxes paid on oleomargarine during June, 1937 and 1936, as reported by the Bureau of Internal Revenue:

	1937.	1936.
Excise taxes	\$ 69,443.20	\$ 62,448.50
Special taxes	311,433.66	270,248.50
Total	\$380,876.86	\$332,697.00

Quantity of product on which tax was paid during June, 1937, totaled 39,300 lbs. of colored margarine and 26,205.280 lbs. of uncolored; during the same month a year ago, tax was paid on 61,312 lbs. of colored and 22,487,560 lbs. of uncolored margarine.



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Lbs. seed crushed per 500-lb. bale.	
5,775	702
14,017	718
11,058	699
5,714	677
5,148	677
28,014	623
20,558	711
30,911	637
10,801	737
17,751	718
22,484	686

yield of 15.4  
seed crushed,  
from the 10-  
seed crushed  
about 106 lbs.

## EXPORTS

able oils and  
May, 1937:

Quantity, lbs.	Value.
97,345	\$1,539,221
98,467	154,999
96,165	360,654
77,103	1,162,453
55,547	382,728
39,715	43,590
25,145	126,706
44,464	274,892

Quantity, lbs.	Value.
81,928	\$1,668,346
81,713	785,731
130,407	1,316,888
18,027	376,223
16,070	511,414

Quantity, lbs.	Value.
93,068	\$3,731
3,707	315
3,224	425
89,329	71,315
41,740	46,290
93,866	39,740
31,376	31,652

## TAX

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reported by the  
tue:

	1936.	
3.20	\$ 62,448.50	
3.60	270,248.50	
76.80	\$332,092.30	

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totalled 39,300  
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s paid on 61-  
22,487,560 lbs.

# Vegetable Oils

## WEEKLY MARKET REVIEW

**UNDERTONE** was easier in the cottonseed oil futures market at New York during the past week although day-to-day operations were on a moderate scale. The market lacked any particular buying power and experienced quite a little scattered liquidation and selling in small lots. This was inspired by a weaker trend in allied markets, such as cotton, lard and corn, and continued favorable reports from the South on the progress of the cotton crop.

There were several days of rainy weather in the Eastern and Central belts during the week but cotton conditions on the whole were good. The excellent progress of the corn crop came in for much attention in oil circles and was bearishly construed for the long pull. Some traders also pointed to the good condition of the soya bean crop and the prospect of 900,000 bbls. of that oil this season.

The cotton market was under pressure of liquidation and this caused quite a little of the pressure on cotton oil. The lard market, on the other hand, was stubborn to selling and received persistent support from packinghouse quarters. The relative steadiness in lard served to limit the down turn in the oil market. There was a better export interest in lard during the week and the hog market was somewhat stronger, while the U. S. Department of Agriculture reported that "fewer hogs but heavier ones will be marketed this fall and winter compared with the corresponding period a year earlier."

### Cash Oil Trade Fair

Cash oil demand continued rather routine but was said to be fair. There was no particular activity reported in the crude market but the crude price was quoted at 7½¢ bid and 8¢ asked. With extra tallow at 8½¢, delivered, and tallow futures somewhat above the 8¢ level, some operators thought they saw good prospects for soap kettle consumption of cottonseed oil during the coming season. If the cattle supply is smaller in the last half of 1937 than during the same period in 1936, there is not likely to be an overabundance of tallow, while the import duty on tallow serves to keep down the quantity of foreign stuff coming into this country.

This new channel of soap kettle consumption of cotton oil will be welcomed, according to very close observers of the oil situation. They point out that the carryover at the end of this season will probably be around 1,150,000 bbls.; that the new crop outlook promises around 3,500,000 bbls. more, and that there is the prospect of 900,000 bbls. of soya bean oil. There may also be a 2,500,000,000 bu. corn crop result-

ing in an enlargement in the number of cattle and hogs in the country and a future increase in available supplies of edible fats.

Everyone in the oil trade is talking new crops and watching weather conditions very closely. It is admitted that the corn crop is not yet made but the prospects are so much better than last year that, even if damaged later, the harvestings should be greater than in 1936. Cotton has many weeks of trying conditions through which it must pass before the crop is picked.

**COCOANUT OIL.**—The market was steady and unchanged at New York and the undertone was firm. Spot supplies at New York were still scarce and nominally quoted at 6¢. Larger crushers were not offering and shipment oil at New York was quoted at 5½¢. It was said that 5¢ could be done on the Pacific Coast.

**SOYA BEAN OIL.**—Nearby oil at New York was held at 7½¢ on resale. Forward shipment or new crop oil for November delivery was quoted at 7½¢ with a little consumer interest at that level.

**CORN OIL.**—The last business at New York was at 8½¢. Offerings have been very light and the undertone has been very steady.

**PALM OIL.**—The market presented a firmer tone. Consumer interest apparently was larger and influenced somewhat by the upward trend in tallow. At New York, spot Nigre was tight at 5½¢; shipment Nigre, 4½¢; 12½ per cent acid, 5¢, and 20 per cent, 4.90¢. Sumatra oil for 1937 was quoted at 5¢ and 1938 at 4½¢.

**PALM KERNEL OIL.**—Trade was quiet at New York with August-Sep-

tember shipment held at 5½¢.

**PEANUT OIL.**—The market was quiet and quoted at 8@8½¢, New York. New crop oil has not been offered in volume yet.

**COTTONSEED OIL.**—Valley crude was quoted on July 21 at 8.25 nominal; Southeast 8.00 nominal; Texas 8.00 paid at common points, Dallas 8.12½ nominal.

Market transactions at New York:

### Friday, July 16, 1937

Sales.	Range—		Closing—	
	High.	Low.	Bid.	Asked.
Aug. . . . .	928	922	920 a	bid
Sept. . . . .	928	922	925 a	trad
Oct. . . . .	925	918	922 a	trad
Nov. . . . .	922	916	918 a	bid
Dec. . . . .	922	922	919 a	trad
Jan. . . . .	922	922	920 a	922
Feb. . . . .	925	925	920 a	nom
Mar. . . . .	925	925	922 a	925

### Saturday, July 17, 1937

Aug. . . . .	920 a	nom
Sept. . . . .	925 a	927
Oct. . . . .	921 a	924
Nov. . . . .	920 a	nom
Dec. . . . .	917	918 a 17tr
Jan. . . . .	924	922 920 a 921
Feb. . . . .	920 a	nom
Mar. . . . .	927	925 923 a 925

### Monday, July 19, 1937

Aug. . . . .	920 a	nom
Sept. . . . .	925	922 923 a trad
Oct. . . . .	922	917 918 a trad
Nov. . . . .	921	916 a nom
Dec. . . . .	921	917 917 a 918
Jan. . . . .	921	919 919 a trad
Feb. . . . .	921	919 a nom
Mar. . . . .	922	922 922 a trad

### Tuesday, July 20, 1937

Aug. . . . .	915 a	bid
Sept. . . . .	924	914 918 a trad
Oct. . . . .	923	910 912 a 913
Nov. . . . .	923	910 a 916
Dec. . . . .	925	913 913 a trad
Jan. . . . .	928	914 915 a 917
Feb. . . . .	925	915 a nom
Mar. . . . .	925	923 918 a 920

### Wednesday, July 21, 1937

Aug. . . . .	909 a	nom
Sept. . . . .	915	908 911 a trad
Oct. . . . .	911	903 907 a trad
Nov. . . . .	911	906 a nom
Dec. . . . .	911	904 907 a trad
Jan. . . . .	908	906 908 a trad
Feb. . . . .	907	907 a nom
Mar. . . . .	915	911 910 a 913

### Thursday, July 22, 1937

Sept. . . . .	912	930	905 a trad
Oct. . . . .	908	898	899 a . . .
Dec. . . . .	907	898	900 a trad
Jan. . . . .	908	900	902 a . . .
Mar. . . . .	909	902	903 a . . .

(See page 35 for later markets.)

## SOUTHERN MARKETS

### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., July 22, 1937.—Cotton oil futures about twenty points down during past week. Old crop crude unchanged at 8½¢ bid per lb., f.o.b. mills. Bleachable active and firm with suitably located stocks small and in strong hands. Crop still ten days to two weeks late over large area and faces August's usual critical weather.

### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, July 15, 1937.—Forty-three per cent cottonseed cake and meal, Dallas basis, for interstate shipment, \$34.00. Prime cottonseed oil 8¢ nom. August and 7% @ 7½¢ September, forward.

# Hides and Skins

## WEEKLY MARKET REVIEW

### Chicago

**PACKER HIDES.**—There has been a light scattered trade in packer hides this week, totalling about 25,000 so far, but sufficient to establish prices a half-cent higher on heavy and light native cows and a similar advance on earlier dating butt branded steers. Branded cows sold at  $\frac{1}{4}$ c over previous week's nominal figure; bulls moved up  $\frac{1}{2}$ c at close of last week; extreme light native steers moved on a parity with light cows. A good part of the buying was credited to tanners.

Packers have not been disposed to offer out straight July hides, but are willing to entertain bids. Unsold stocks of earlier dating hides are now comparatively small and packers seem in no hurry to dispose of these at present levels. Exact position of July native and branded steers is not clearly defined, although market is stronger than last trading prices of previous week would indicate.

Cattle receipts declined sharply this week, following slump in prices for cattle previous week. Receipts of cattle at seven Western markets for the first four days this week totalled 99,000 head, as against 137,000 a week ago and 147,000 for same period a year previous.

Native steers last sold at  $18\frac{1}{2}$ c for June-July take-off, but one packer declined bid of 19c for couple cars July natives late this week. Two packers sold 5,500 June-July extreme light native steers at  $17\frac{1}{2}$ c, or same basis as light native cows.

One packer sold 4,000 of the comparatively slow moving butt branded steers at  $\frac{1}{2}$ c advance for earlier dating, or Junes at 18c, Mays  $17\frac{1}{2}$ c, and Aprils 17c; June-July sold last week at 18c but quoted  $18\frac{1}{2}$ c now. June-July Colorados last sold at  $17\frac{1}{2}$ c, with Julys quoted  $17\frac{1}{2}$ @18c nom. July heavy Texas steers quoted  $18\frac{1}{2}$ c, and light Texas steers  $17\frac{1}{2}$ @17c, with inside prices last paid for June-July take-off. Extreme light Texas steers quotable 17c nom.

Packer sold 1,000 and association sold 850 June-July heavy native cows at  $17\frac{1}{2}$ c, or  $\frac{1}{2}$ c up. Association sold 2,000 July light native cows at  $17\frac{1}{2}$ c; later a packer moved 1,500 Julys at  $17\frac{1}{2}$ c, or  $\frac{1}{2}$ c up. One lot of 10,000 June-July branded cows sold at 17c, and Association later sold 1,000 Julys also at 17c.

Couple cars June-July native bulls moved at close of last week at 14c, or  $\frac{1}{2}$ c up.

Remaining government holdings of about 141,000 drought hides, on which bids were rejected last on June 24, are expected to be offered again for sale sometime late next month, with bids

probably to be opened around middle of September.

**OUTSIDE SMALL PACKER HIDES.**—Outside small packer all-weights usually quoted  $15\frac{1}{4}$ @ $15\frac{1}{2}$ c for straight Julys, brands  $\frac{1}{2}$ c less; couple small lots June-July take-off reported at a shade better than 15c, and some early Julys understood to have brought about  $15\frac{1}{4}$ c, selected, Chgo. freight. Chicago take-off nominal at  $15\frac{1}{2}$ @16c.

**PACIFIC COAST.**—A Los Angeles packer sold 4,000 hides early mid-week at 16c for steers and  $15\frac{1}{4}$ c for cows, flat, f.o.b. Los Angeles, or  $1\frac{1}{2}$ @ $1\frac{1}{4}$ c over last sales of June hides. Others reported asking higher for July take-off.

### FOREIGN WET SALTED HIDES.

—Higher prices are asked in South American market. One lot of 4,000 Argentine steers sold at close of last week at 104 pesos, equal to  $16\frac{1}{2}$ @16c, c.i.f. New York, or steady with an earlier sale. Several small lots of light stock moved and 2,000 reject cows sold at 90 pesos or  $14\frac{1}{2}$ @14c, being  $\frac{1}{2}$ c over price paid last week. Trading limited on standard heavy steers, with  $17\frac{1}{2}$ c basis asked; European tanners have been principal buyers of late and are resisting the advance but market reported in a strong position.

**COUNTRY HIDES.**—Country hides apparently are not reflecting the recent advances paid in the packer market, and upper leather tanners do not show much inclination to follow advances. All-weights are very firmly held and usually quoted  $12\frac{1}{2}$ @13c, selected, del'd Chicago, for untrimmed stock, with trimmed at  $13\frac{1}{4}$ @ $13\frac{1}{2}$ c, making it difficult for dealers to sell tanner selections at prices obtainable and replace their holdings. Heavy steers and cows quoted  $12\frac{1}{2}$ @ $12\frac{1}{2}$ c nom., trimmed. Trimmed buff weights quoted  $13\frac{1}{2}$ c at present; demand light. Some activity in trimmed extremes at  $14\frac{1}{4}$ @15c, selected, although  $15\frac{1}{2}$ c had been asked early in week. Bulls quoted  $10\frac{1}{2}$ @ $10\frac{1}{2}$ c; glues around  $10\frac{1}{2}$ c flat. All-weight branded hides  $11\frac{1}{2}$ @ $11\frac{1}{2}$ c flat.

**CALFSKINS.**—Packers' June production of heavy calfskin,  $9\frac{1}{2}$ /15 lb., moved couple weeks back at steady prices, 27c for Northern heavies and  $27\frac{1}{2}$ c or usual premium for Detroit, Cleveland and Evansville heavies, with river point heavies at 26c. June lights, under  $9\frac{1}{2}$  lb., have been offered at steady price of 24c and attempts to buy them at 23c have been unsuccessful. Packers intimate they expect to ask a cent more for their July lights.

One collector moved car of Chicago and two cars Detroit city 8/10 lb. calfskins at close of last week at 19c, and this figure reported bid in one direction late this week; car Detroit 10/15 lb. sold at same time at  $22\frac{1}{2}$ c, also steady,

and more offered at  $22\frac{1}{2}$ c, with bids at 22c declined. Outside cities, 8/15 lb., quoted around  $20\frac{1}{2}$ c; mixed cities and countries  $17\frac{1}{2}$ @18c; straight countries  $16\frac{1}{2}$ @ $16\frac{1}{2}$ c flat. Chicago city light calf and deacons last sold at \$1.35.

**KIPSKINS.**—Packers moved their June kipskins several weeks back at  $17\frac{1}{2}$ c for northern natives and 16c for northern over-weights, with southern a cent less, and brands at 15c. One packer sold couple cars of April natives at close of last week basis  $17\frac{1}{2}$ c for northern, about cleaning up market to July 1st. Higher prices expected to be asked for July kips.

Chicago city kipskins appear firm at 16c, last trading price, with offerings light and up to  $16\frac{1}{2}$ c talked by holders. Outside cities quoted  $15\frac{1}{2}$ @16c nom.; mixed cities and countries  $14\frac{1}{2}$ @15c; straight countries  $13\frac{1}{2}$ c flat.

Packer June regular slunks last sold at \$1.05 and are all cleaned up to end of June.

**HORSEHIDES.**—A little more interest has been shown in horsehides recently, with a somewhat scattered trade. Choice city renderers, with full manes and tails, quoted \$5.40@5.50 selected, f.o.b. nearby good sections; ordinary trimmed renderers range \$4.90@5.10 as to lots, del'd Chicago; mixed city and country lots around \$4.50, Chgo.

**SHEEPSKINS.**—Dry pelts rather quiet and quoted 23@24c per lb., del'd Chicago, for full wools. Packer shearing season well over and offerings limited now; market usually quoted on basis of \$1.20 for No. 1's, \$1.10 for No. 2's and 80c for No. 3's, although one packer reports last sales at 10c more for No. 1's and 5c more for other grades. Pickled skins quiet, with accumulation slow, and offered at \$8.00 per doz., packer lambs, and buyers' ideas lower; last reported trading was at \$8.00 in the East. Quotations on packer spring lambs range from \$1.90@2.00 per cwt. for June lambs up to \$2.00@2.10 per cwt. live lamb for Julys, or around \$1.40@1.45 per piece for lambs averaging around 70 lbs.

### New York

**PACKER HIDES.**—Trading still awaited, with market quotable nominally in line with western market. Most packers sold up on steers to end of June but one packer still holds April forward steers and is reported to have declined 19c for July natives, asking 20c.

**CALFSKINS.**—The activity previous week lightened holdings considerably and market quiet this week but collectors asking higher prices. Last trading by collectors was 4-5's at \$1.35, 5-7's at \$1.65, 7-9's at \$2.25 and 9-12's at \$3.25. Packers last sold 5-7's at \$1.90, 7-9's at \$2.50, 9-12's at \$3.50 and 12/17 veal kips at \$3.95.

If you want a position or a packing-house, look for it on the "Classified" THE NATIONAL PROVISIONER.

## N. Y. HIDE FUTURE MARKETS

Saturday, July 17, 1937—No session.  
Monday, July 19, 1937—Close: Sept. 17.12@17.16; Dec. 17.54@17.55 sales; Mar. 17.90@17.94; June 18.21 n; sales 67 lots. Closing 9@12 lower.

Tuesday, July 20, 1937—Close: Sept. 17.00 sale; Dec. 17.42@17.45 sales; Mar. 17.81 n; June 18.13 n; sales 124 lots. Closing 8@12 lower.

Wednesday, July 21, 1937—Close: Sept. 17.05 sale; Dec. 17.45 sale; Mar. 17.83 n; June 18.14 n; sales 63 lots. Closing 1@5 higher.

Thursday, July 22, 1937—Close: Sept. 17.16 b; Dec. 17.58@17.60 sales; Mar. 17.95 n; June 18.26 n; sales 96 lots. Closing 11@13 higher.

Friday, July 23, 1937—Close: Sept. 17.25 sale; Dec. 17.66 sale; Mar. 18.07 sale; June (1938) 18.38 n; sales 90 lots. Closing 8 to 12 higher.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended July 23, 1937, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended July 23.	Prev. week.	Cor. week, 1936.
Spr. nat. str.	@19n	18½@19n	12½@13n
Hvy. nat. str.	18½@19	@18½	@12½
Hvy. Tex. str.	18	@18½	@12½
Hvy. butt brnd'd str.	@18½	@18	@12½
Hvy. Col. str.	17½@18	@17½	@12
Ex-light. Tex. str.	@17	@16½n	10½@10½n
Brnd'd cows.	@17	@16½n	@10½
Hvy. nat. cows.	@17½	@17	10½@11
Lt. nat. cows.	@17½	@17	@11
Nat. bulls	@14	@13½	@8½
Brnd'd bulls	@13	@12½	@7½
Calfskins	24	@27	19½@21
Kips, nat.	@17½	@17½	@14½
Kips, ov-wt.	@16	@16	@13½
Kips, brnd'd.	@15	@15	@11½
Stunks, reg.	@1.05	@1.05	@1.05
Stunks, hrls.	@45	@45	35 @40

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.			
Nat. all-wts.	15	@16	14½@15½
Branded	14½	@15½	14 @15
Nat. bulls	12	@12	@11½
Brnd'd bulls	11	@11	@10½
Calfskins	19	@22½	16½@17
Kips	16	@16	12½@13
Stunks, reg.	90	@95n	80 @90n
Stunks, hrls.	35	@40n	35 @40n

COUNTRY HIDES.			
Hvy. steers	12	@12½	7½@7½
Hvy. cows	12	@12½	7½@7½
Butts	12	@12½	8½@8½
Extremes	14½	@15	9½@9½
Bulls	10½	@10½	6 @6½
Calfskins	16	@16½	11½@12
Kips	13	@13½	10 @10½
Light calf	90	@1.10n	80 @95n
Deacons	90	@1.10n	80 @95n
Stunks, reg.	70	@80n	60 @75n
Stunks, hrls.	15	@25n	10 @15n
Horsehides	4.50@5.50	4.25@5.55n	3.00@3.70

SHEEPSKINS.			
Pkr. lambs	1.20@1.30	1.20@1.35	1.05@1.07½
Sal. pkr. lambs	23	@24	18 @18½
Pkr. shearings	23	@24	18 @18½
Dry pelts	23	@24	18 @18½

## ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to July 23, 1937: To the United Kingdom, 102,101 quarters; to the Continent, 30,459. Last week to United Kingdom, 42,914 quarters; to the Continent, 16,695.

Week Ending July 24, 1937

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS

### Provisions

Hog products were active and steady latter part of week, packers absorbing liquidation and presumably lifting hedges. Market was helped materially by top hogs reaching \$13.00 for best levels in nine years. Hog run continues small.

### Cottonseed Oil

Cotton oil was barely steady with selling liquidation on good weather. Lower cotton received limited support. October oil made new season's low, spreaders buying oil against sales of lard and tallow futures. Crude quoted at 7¼c bid, 8c asked. Top cash trade moderate.

Quotations on bleachable cottonseed oil at close of market on Friday were: Sept. 9.03@9.05; Oct. 8.99@9.01; Dec. 8.98@8.99; Jan. 9.01@9.03; Mar. (1938) 9.02@9.04. Tone steady. Sales 92 lots.

### Tallow

Tallow, extra 8¼c lb. f.o.b.

### Stearine

Stearine, 9¼c sales.

## Friday's Lard Markets

New York, July 23, 1937.—Prices are for export. Lard, prime Western, \$12.60 @12.70; middle Western, \$12.50@12.60; city, 12¼c; refined Continent 13¼c; South American, 13¼c; Brazil kegs, 13¼c; compound, 12¼c in carlots.

## GERMAN HOGS AND LARD

Top hogs at Berlin were quoted at \$17.31 per cwt. during the week of July 7, at \$17.31 the previous week and at \$17.70 the same time a year earlier. Lard in tierces at Hamburg was quoted at \$13.57 per cwt., \$13.21 the previous week and \$12.22 the week of July 8, 1936.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 17, 1937, were 3,447,000 lbs.; previous week, 3,892,000 lbs.; same week last year, 3,125,000 lbs.; from January 1 to July 17, this year, 143,047,000 lbs.; same period a year ago, 116,855,000 lbs.

Shipments of hides from Chicago for the week ended July 17, 1937, were 3,972,000 lbs.; previous week, 3,655,000 lbs.; same week last year, 3,870,000 lbs.; from January 1 to July 17 this year, 147,188,000 lbs.; same period a year ago, 112,214,000 lbs.

## BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, July 22, 1937—General provision market steady, very good demand for hams, poor demand for lard.

Friday's prices were: Hams, American cut, 107s; hams, long cut, unquoted; Liverpool shoulders, square, unquoted; picnics, unquoted; short backs, unquoted; bellies, English, 82s; Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 90s; Canadian Cumberlands, 81s; spot lard, 67s.

## LIVERPOOL PROVISION PRICES

Prices of first quality product at Liverpool for the week of July 7, 1937, with comparisons, were quoted as follows:

	July 7, 1937.	June 30, 1937.	July 8, 1936.
American green bellies	\$17.80	\$17.74	\$16.70
Danish Wiltshire sides	20.12	20.06	19.99
Canadian green sides	18.13	18.07	17.41
American short cut green hams	22.48	21.80	22.19
American refined lard	14.87	14.51	12.37

## HULL OIL MARKETS

Hull, England, July 21, 1937.—Refined oil, 30s 6d. Egyptian crude cottonseed oil, 27s 6d.

## MEAT AND LARD EXPORTS

Exports of bacon and lard through port of New York during week ended July 23, 1937 totaled 32,200 pounds of bacon and 6,800 lbs. of lard.

## LARD AND GREASE EXPORTS

Exports of lard from New York City, week of July 17, 1937, totaled 50,520 lbs.; greases 570,400 lbs.; stearine none; tallow none.

## MAY HOG IMPORTS

Imports into the United States of live hogs for slaughter during May, 1937, with comparisons, are reported by the U. S. Department of Agriculture as follows:

	1937. Number.	1936. Number.
May	12,903	3,926
April	2,825	10,527
5 months	41,953	29,890

Watch Classified page for bargains in equipment.



# CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS

Carcass Beef		Week ended July 21, 1937.	Cor. week, 1936.
Prime native steers—	25 1/2	@ 26	15 1/2 @ 16
400-600	25 1/2	@ 26	14 @ 14 1/2
600-800	25 1/2	@ 26	13 @ 13 1/2
800-1000	25 1/2	@ 26	
Good native steers—	24 1/2	@ 25	14 1/2 @ 15 1/2
400-600	24 1/2	@ 25	13 1/2 @ 14
600-800	24 1/2	@ 25	12 1/2 @ 13
800-1000	24 1/2	@ 25	
Medium steers—	23 1/2	@ 24	13 1/2 @ 14 1/2
400-600	23 1/2	@ 24	13 @ 13 1/2
600-800	23 1/2	@ 24	12 1/2 @ 13 1/2
800-1000	23 1/2	@ 24	
Heifers, good, 400-600	21	@ 22	14 @ 15
Cows, 400-600	14	@ 15	9 @ 10
Hind quarters, choice	@ 33	@ 19 1/2	@ 11 1/2
Fore quarters, choice	@ 19 1/2		

Beef Cuts			
Steer loins, prime	@ 50	@ 29	
Steer loins, No. 1	@ 47	@ 26	
Steer loins, No. 2	@ 42	@ 23	
Steer short loins, prime	@ 68	@ 41	
Steer short loins, No. 1	@ 61	@ 32	
Steer short loins, No. 2	@ 53	@ 27	
Steer loin ends (hips)	@ 35	@ 21	
Steer loin ends, No. 2	@ 20	@ 17	
Cow loins	@ 27	@ 17	
Cow short loins	@ 34	@ 19	
Cow loin ends (hips)	@ 20	@ 15	
Steer ribs, prime	@ 37	@ 19	
Steer ribs, No. 1	@ 35	@ 18	
Steer ribs, No. 2	@ 33	@ 17	
Cow ribs, No. 2	@ 19	@ 11 1/2	
Cow ribs, No. 3	@ 15	@ 10	
Steer rounds, prime	@ 25	@ 13 1/2	
Steer rounds, No. 1	@ 25	@ 13 1/2	
Steer rounds, No. 2	@ 24	@ 13 1/2	
Steer chucks, prime	@ 17	@ 10	
Steer chucks, No. 1	@ 17	@ 10	
Steer chucks, No. 2	@ 16 1/2	@ 9 1/2	
Cow rounds	@ 17	@ 10	
Cow chucks	@ 13	@ 9	
Steer plates	@ 12	@ 8 1/2	
Medium plates	@ 12	@ 8	
Briskets, No. 1	@ 18 1/2	@ 11 1/2	
Steer navel ends	@ 12	@ 6 1/2	
Cow navel ends	@ 9	@ 7	
Fore shanks	@ 10	@ 6	
Hind shanks	@ 7 1/2	@ 6	
Strip loins, No. 1, bbls.	@ 72	@ 45	
Strip loins, No. 2	@ 65	@ 35	
Sirloin butts, No. 1	@ 37	@ 24	
Sirloin butts, No. 2	@ 27	@ 19	
Beef tenderloins, No. 1	@ 80	@ 50	
Beef tenderloins, No. 2	@ 65	@ 45	
Rump butts	@ 15	@ 12	
Flank steaks	@ 24	@ 18	
Shoulder clods	@ 14	@ 12 1/2	
Hanging tenderloins	@ 18	@ 12	
Insides, green, 5 1/2 lbs.	@ 16 1/2	@ 15	
Outsides, green, 5 1/2 lbs.	@ 14 1/2	@ 13	
Knuckles, green, 5 1/2 lbs.	@ 17	@ 13 1/2	

Beef Products			
Brains (per lb.)	@ 8	@ 5	
Hearts	@ 12	@ 9	
Tongues	@ 18	@ 15	
Sweetbreads	@ 18	@ 15	
Ox-tail, per lb.	@ 10	@ 6	
Fresh tripe, plain	@ 9	@ 9	
Fresh tripe, H. C.	@ 11 1/2	@ 11 1/2	
Livers	@ 18	@ 15	
Kidneys, per lb.	@ 9	@ 10	

Veal			
Choice carcass	@ 15	@ 16	
Good carcass	@ 12	@ 14	
Good saddles	@ 18	@ 19	
Good racks	@ 13	@ 14	
Medium racks	@ 10	@ 12	

Veal Products			
Brains, each	@ 9	@ 9 1/2	
Sweetbreads	@ 35	@ 35	
Calf livers	@ 30	@ 35	

Lamb			
Choice lambs	@ 21	@ 21	
Medium lambs	@ 19	@ 19	
Choice saddles	@ 25	@ 24	
Medium saddles	@ 23	@ 20	
Choice fores	@ 18	@ 15	
Medium fores	@ 17	@ 15	
Lamb fries, per lb.	@ 30	@ 32	
Lamb tongues, per lb.	@ 15	@ 15	
Lamb kidneys, per lb.	@ 20	@ 20	

Mutton			
Heavy sheep	@ 7	@ 6	
Light sheep	@ 10	@ 10	
Heavy saddles	@ 9	@ 8	
Light saddles	@ 13	@ 12	
Heavy fores	@ 5	@ 4	
Light fores	@ 7	@ 8	
Mutton legs	@ 15	@ 15	
Mutton loins	@ 11	@ 10	
Mutton stew	@ 6	@ 6	
Sheep tongues, per lb.	@ 12 1/2	@ 12 1/2	
Sheep heads, each	@ 14	@ 10	

## Fresh Pork and Pork Products

Pork loins, 8@10 lbs. av.	@ 29	@ 23
Picnics	@ 18	@ 16 1/2
Skinned shoulders	@ 19	@ 16 1/2
Tenderloins	@ 36	@ 30
Spare ribs	@ 17 1/2	@ 12
Back fat	@ 14 1/2	@ 12
Boston butts	@ 25	@ 20 1/2
Boneless butts, cellar trim, 2@4	@ 28	@ 28
Hocks	@ 11	@ 10
Tails	@ 12	@ 9
Neck bones	@ 6	@ 3 1/2
Slip bones	@ 13	@ 13
Blade bones	@ 14	@ 12 1/2
Pigs' feet	@ 5	@ 4
Kidneys, per lb.	@ 9	@ 9
Livers	@ 10	@ 8
Brains	@ 9	@ 12
Ears	@ 8	@ 4
Snouts	@ 9	@ 6
Heads	@ 8 1/2	@ 7
Chitterlings	@ 6	@ 5

## DRY SALT MEATS

Clear bellies, 14@16 lbs.	@ 17 1/2	
Clear bellies, 18@20 lbs.	@ 17 1/2	
Rib bellies, 25@30 lbs.	@ 17 1/2	
Fat backs, 10@12 lbs.	@ 15 1/2	
Fat backs, 14@16 lbs.	@ 15 1/2	
Regular plates	@ 14 1/2	
Jowl butts	@ 15 1/2	

## WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	26 1/2 @ 27 1/2	
Fancy skd. hams, 14@16 lbs., parchment paper	27 1/2 @ 28 1/2	
Standard reg. hams, 14@16 lbs., plain	24 1/2 @ 25 1/2	
Picnics, 4@8 lbs., short shank, plain	21 1/2 @ 22 1/2	
Picnics, 4@8 lbs., long shank, plain	20 1/2 @ 21 1/2	
Fancy bacon, 6@8 lbs., parchment paper	29 1/2 @ 30 1/2	
Standard bacon, 6@8 lbs., plain	26 1/2 @ 27 1/2	
No. 1 beef ham sets, smoked	27 @ 28	
Insides, 5@12 lbs.	25 @ 26	
Outsides, 5@12 lbs.	25 @ 26	
Knuckles 5@9 lbs.	25 @ 26	
Cooked hams, choice, skin on, fattened	@ 40 1/2	
Cooked hams, choice, skinned, fattened	@ 42 1/2	
Cooked picnics, skin on, fattened	@ 30	
Cooked picnics, skinned, fattened	@ 30	

## BARRELED PORK AND BEEF

Meat pork, regular	@ 30.50	
Family back pork, 35 to 45 pieces	@ 29.00	
Family back pork, 35 to 45 pieces	@ 29.00	
Clear back pork, 40 to 50 pieces	@ 29.50	
Clear plate pork, 25 to 35 pieces	@ 24.00	
Bean pork	@ 26.00	
Brisket pork	@ 30.00	
Plate beef	@ 20.50	
Extra plate beef, 200-lb. bbls.	@ 21.00	

## VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$21.00	
Lamb tongue, short cut, 200-lb. bbl.	26.00	
Regular tripe, 200-lb. bbl.	26.00	
Honeycomb tripe, 200-lb. bbl.	29.50	
Pocket honeycomb tripe, 200-lb. bbl.	31.00	

## LARD

Prime steam, cash, Bd. trade	@ 12.07n	
Prime steam, loose, Bd. trade	@ 12.15nx	
Refined lard, tierces, f.o.b. Chgo.	@ .14	
Kettle rend., tierces, f.o.b. Chgo.	@ .15	
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ .15	
Neutral, tierces, f.o.b. Chgo.	@ .14 1/4	
Compound, veg., tierces, c.a.f.	@ .13	

## OLEO OIL AND STEARINE

Extra oleo oil	12 1/2 @ 12 1/2	
Prime No. 2 oleo oil	11 1/2 @ 12	
Prime oleo stearine, edible	9 1/2 @ 9 1/2	

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	8 1/4 @ 8 1/4	
White deodorized, in bbls., f.o.b. Chgo.	10 1/4 @ 10 1/4	
Yellow, deodorized	10 1/4 @ 10 1/4	
Soap stock, 50% f.f.a. f.o.b. mills	2 1/2 @ 2 1/2	
Soya bean oil, f.o.b. mills	7 1/2 @ 8	
Corn oil, in tanks, f.o.b. mills	@ 8 1/4	
Cocconut oil, sellers' tanks, f.o.b. coast	5 @ 5 1/2	
Refined in bbls., f.o.b. Chicago	nom. 10 1/4	

## OLEOMARGARINE

(F. O. B. CHICAGO.)

White domestic vegetable margarine	@ 15	
White animal fat margarine, in 1 lb. cartons, rolls or prints	@ 15	
Nut, 1-lb. cartons	@ 12 1/2	
Puff paste (water cured)	@ 13 1/2	
Puff paste (milk churned)	@ 14 1/2	

## DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	@ 30	
Country style sausage, fresh in link	@ 23 1/2	
Country style sausage, fresh in bulk	@ 23 1/2	
Country style sausage, smoked	@ 27 1/2	
Frankfurters, in sheep casings	@ 23 1/2	
Frankfurters, in hog casings	@ 23 1/2	
Bologna in beef middles, choice	@ 20	
Bologna in beef middles, choice	@ 20	
Liver sausage in beef rounds	@ 17	
Liver sausage in hog bungs	@ 19 1/2	
Smoked liver sausage in hog bungs	@ 20 1/2	
Head cheese	@ 19 1/2	
New England luncheon specialty	@ 20 1/2	
Mixed luncheon specialty, choice	@ 20 1/2	
Tongue sausage	@ 28	
Blood sausage	@ 18	
Souse	@ 20	
Polish sausage	@ 24	

## DRY SAUSAGE

Cervelat, choice, in hog bungs	@ 48	
Thuriger cervelat	@ 23	
Farmer	@ 31	
Holsteiner	@ 28	
B. C. salami, choice	@ 34	
Milano, salami, choice in hog bungs	@ 38	
B. C. salami, new condition	@ 38	
Frisses, choice, in hog middles	@ 37	
Genoa style salami, choice	@ 46	
Pepperoni	@ 35	
Mortadella, new condition	@ 22	
Capicola	@ 48	
Italian style hams	@ 39	
Virginia hams	@ 48	

## SAUSAGE IN OIL

Bologna style sausage, in beef rounds—Small tins, 2 to crate	\$0.00	
Frankfurt style sausage, in sheep casings—Small tins, 2 to crate	\$7.75	
Smoked link sausage, in hog casings—Small tins, 2 to crate	\$7.00	

## SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	15 1/2 @ 16	
Special lean pork trimmings	@ 19 1/2	
Extra lean pork trimmings	@ 21	
Pork cheek meat	14 1/2 @ 15	
Pork hearts	9 1/2 @ 9 1/2	
Pork livers	@ 12	
Native boneless bull meat (heavy)	10 1/2 @ 10 1/2	
Shank meat	10 1/2 @ 10 1/2	
Boneless chucks	10 1/2 @ 10 1/2	
Beef trimmings	@ 9 1/2	
Beef cheeks (trimmed)	@ 8 1/2	
Dressed canners, 350 lbs. and up	@ 9	
Dressed cutter cows, 400 lbs. and up	@ 9	
D. bologna bulls, 600 lbs. and up	@ 9 1/2	
Pork tongues, canner trim, S. P.	@ 14 1/2	

## CURING MATERIALS

Nitrite of soda (Chgo. w'hee stock): In 425-lb. bbls., delivered	\$ 9.00	
Salt, less than ton lots:		
Dbl. refined granulated	6.40	
Small crystals	7.40	
Medium crystals	7.75	
Large crystals	8.15	
Dbl. refd. gran. nitrate of soda	3.50	
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:		
Granulated	6.80	
Medium, undried	9.30	
Medium, dried	9.80	
Rock	6.00	
Sugar—		
Raw, 96 basis, f.o.b. New Orleans	@ 3.42	
Second sugar, 90 basis	@ 4.70	
Standard gran., f.o.b. refiners (2%)	@ 4.20	
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@ 4.00	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@ 4.00	
Dextrose, in car lots, per cwt.	@ 4.11	

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

## Chicago Markets

### SPICES

(Basis Chicago, original bbls. bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime	15	16 1/2
Resifted	15 1/2	17
Chili Pepper, Fancy	22	23 1/2
Chili Powder, Fancy	22	23
Clove, Ambony	27	31
Madagascar	19 1/2	23
Zanzibar	21	24 1/2
Ginger, Jamaica	18 1/2	20
African	17	19
Mace, Fancy Banda	65	70
East India	80	85
E. I. & W. I. Blend	60	65
Mustard Flour, Fancy	22 1/2	23 1/2
No. 1	15	16
Nutmeg, Fancy Banda	22	23
East India	22	23
E. I. & W. I. Blend	19 1/2	20
Paprika, Extra Fancy	29	30
Fancy	28	29
Hungarian, Fancy	24	25
Pepina Sweet Red Pepper	26 1/2	27 1/2
Pimex (220-lb. bbls.)	28 1/2	29 1/2
Pepper, Cayenne	23	24
Red Pepper, No. 1	17 1/2	18 1/2
Pepper, Black Aleppy	10 1/2	11 1/2
Black Lampong	7 1/2	8 1/2
Black Tellicherry	10 1/2	11 1/2
White Java Muntok	12	13 1/2
White Singapore	11 1/2	12 1/2
White Packera	12 1/2	13 1/2

### SEEDS AND HERBS

	Whole.	Ground.
	Per lb.	Per lb.
Caraway Seed	9	11
Celery Seed, French	22	24
Cominos Seed	11 1/2	14
Coriander Morocco Bleached	8 1/2	9 1/2
Coriander Morocco Natural No. 1	7	8 1/2
Mustard Seed, Cal. Yellow	9	12 1/2
American	8	11 1/2
Marjoram, French	19	23
Oregano	13	16
Sage, Dalmatian Fancy	8 1/2	10
Dalmatian No. 1	8	9 1/2

### SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	@.18
Domestic rounds, 140 pack	@.29
Export rounds, wide	@.84
Export rounds, medium	@.27
Export rounds, narrow	@.40
No. 1 weasands	@.05
No. 2 weasands	@.08 1/2
No. 1 bungs	@.21
No. 2 bungs	@.15
Middles, regular	@.35
Middles, select, wide, 2@2 1/2 in.	@.45
Middles, select, extra wide, 2 1/2 in. and over	@.85
Dried bladders:	
12-15 in. wide, flat	.80
10-12 in. wide, flat	.70
8-10 in. wide, flat	.50
6-8 in. wide, flat	.30
Hog casings:	
Narrow, per 100 yds.	2.30
Narrow, special, per 100 yds.	2.20
Medium, regular	2.05
English medium	1.75
Wide, per 100 yds.	1.25
Extra wide, per 100 yds.	.28
Export bungs	.22
Large prime bungs	.16
Medium prime bungs	.11
Small prime bungs	.18
Middles, per set.	.08
Stomachs	@.10

## NEW YORK MARKET PRICES

### LIVE CATTLE

Steers, medium, 1,100-lb.	\$ @11.25
Cows, low cutter to medium	3.50@ 7.00
Bulls, cutter to medium	5.00@ 7.00
Bulls, sausage	@ 7.25

### LIVE CALVES

Vealers, top	\$ @11.50
Vealers, good and choice	10.25@ 10.50
Vealers, common to medium	7.50@ 8.50
Vealers, common	5.00@ 7.00

### LIVE HOGS

Hogs, good to choice, 210 lbs.	\$ @12.85
Sows, medium	9.00@ 9.25
Pigs, 95-lb.	@10.85

### LIVE LAMBS

Lambs, top, spring	\$ @10.50
Lambs, good to choice, spring	10.10@ 10.25
Lambs, medium and choice, spring	@10.00
Lambs, common	9.15@ 9.25
Ewes, shorn	@ 8.50 nom.

### DRESSED BEEF

Choice, native, heavy	22 @24
Choice, native, light	22 @24
Native, common to fair	19 @21

### Western Dressed Beef.

Native steers, 600@800 lbs.	21 @23
Native choice yearlings, 440@600 lbs.	21 @23
Good to choice heifers	18 @19
Good to choice cows	14 @17
Common to fair cows	13 @14
Fresh bologna bulls	11 1/2 @12 1/2

### BEEF CUTS

	Western.	City.
No. 1 ribs	28 @30	28 @31
No. 2 ribs	25 @27	25 @27
No. 3 ribs	22 @24	23 @24
No. 1 loins	45 @48	46 @50
No. 2 loins	38 @40	38 @42
No. 3 loins	30 @32	30 @34
No. 1 hinds and ribs	25 @27	28 @30
No. 2 hinds and ribs	23 @24	26 @27 1/2
No. 1 rounds	22 @23	22 @23
No. 2 rounds	21 @22	21 @22
No. 3 rounds	19 @20	19 @20
No. 1 chucks	20 @20	20 @20
No. 2 chucks	19 @19	19 @19
No. 3 chucks	18 @18	18 @18
Bolognas	11 1/2 @12 1/2	11 1/2 @12 1/2
Rolls, reg. 6@8 lbs. av.	23 @25	23 @25
Rolls, reg. 4@6 lbs. av.	18 @20	18 @20
Tenderloins, 4@6 lbs. av.	50 @60	50 @60
Tenderloins, 5@6 lbs. av.	50 @60	50 @60
Shoulder clods	14 @16	14 @16

### DRESSED VEAL

Good	16 @17
Medium	15 @16
Common	14 @15

### DRESSED SHEEP AND LAMBS

Lambs, spring, prime	20 @21
Lambs, spring, good	19 @20
Lambs, 38 lbs. down	18 @19
Sheep, good	10 @12
Sheep, medium	8 @10

### DRESSED HOGS

Hogs, good and choice (90-140 lbs.)	\$18.25@18.75
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### FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.	@30
Pork tenderloins, fresh	@38
Pork tenderloins, frozen	@36
Shoulders, Western, 10@12 lbs. av.	@20
Butts, boneless, Western	@26
Butts, regular, Western	@26
Hams, Western, fresh, 10@12 lbs. av.	@26
Picnic hams, West. fresh, 6@8 lbs. av.	@19
Pork trimmings, extra lean	@24
Pork trimmings, regular 50% lean	@17
Spareribs, regular 50% lean	@17

### SMOKED MEATS

Regular hams, 8@12 lbs. av.	28 @29
Regular hams, 10@12 lbs. av.	28 @29
Regular hams, 12@14 lbs. av.	27 1/2 @28 1/2
Skinned hams, 10@12 lbs. av.	28 @29
Skinned hams, 12@14 lbs. av.	27 @28
Skinned hams, 16@18 lbs. av.	27 @28
Skinned hams, 18@20 lbs. av.	27 @28
Picnics, 4@6 lbs. av.	22 @23
Picnics, 6@8 lbs. av.	22 @23
City pickled bellies, 8@12 lbs. av.	23 @24
Bacon, boneless, Western	30 @31
Bacon, boneless, city	30 @31
Rollettes, 8@10 lbs. av.	23 @24
Beef tongue, light	21 @22
Beef tongue, heavy	23 @24

### FANCY MEATS

Fresh steer tongues, untrimmed	16c a pound
Fresh steer tongues, l. c. trimmed	28c a pound
Sweetbreads, beef	35c a pound
Sweetbreads, veal	70c a pair
Beef kidneys	12c a pound
Mutton kidneys	4c each
Livers, beef	29c a pound
Oxtails	14c a pound
Beef hanging tenders	25c a pound
Lamb fries	12c a pair

### BUTCHERS' FAT

Shop Fat	\$3.25 per cwt.
Breast Suet	4.00 per cwt.
Edible Suet	3.75 per cwt.
Inedible Suet	4.50 per cwt.

### GREEN CALFSKINS

	5-9	9 1/4-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 Veals	.19	2.45	2.90	2.95	3.40
Prime No. 2 Veals	.18	2.45	2.70	2.75	3.10
Buttermilk No. 1	.16	2.35	2.40	2.45	
Buttermilk No. 2	.13	2.20	2.45	2.50	
Branded Gruby	9	1.35	1.50	1.55	1.80
Number 3	9	1.35	1.50	1.55	1.80

### BONES AND HOOFES

	Per ton.
Round shins, heavy, delivered basis	\$50.00
light, delivered basis	70.00
Flat shins, heavy, delivered basis	65.00
light, delivered basis	60.00
Thighs, blades and buttocks	60.00
White hoofs	50.00
Black and striped hoofs	40.00

### COOPERAGE

(Prices at Chicago.)

Ash pork barrels, black hoops	\$1.47 1/2 @1.50
Ash pork barrels, galv. hoops	1.55 @1.57 1/2
Oak pork barrels, black hoops	1.37 1/2 @1.40
Oak pork barrels, galv. hoops	1.45 @1.47 1/2
White oak ham tierces	2.32 1/2 @2.35
Red oak lard tierces	2.07 1/2 @2.10
White oak lard tierces	2.17 1/2 @2.20

Susie Sausage says:-



Those New Zealand sheep are wonderful! I tell you, boys, it's real natural casings that keep me juicy and full of flavor!

\* Tenderized To make good eating.

**S. OPPENHEIMER & Co., Inc.**

610 ROOT STREET

Chicago

470 WASHINGTON STREET

New York

# Live Stock Markets

## WEEKLY REVIEW

### CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., July 22, 1937—At 22 concentration points and 10 packing plants in Iowa and Minnesota, undertone of hog market was slow early in week but continued light receipts resulted in fairly active trading during late days. Compared with last week's close current prices of light and medium weight butchers and light weight sows were 15@25c higher, heavy butchers unevenly 5@20c higher, medium and heavy weight sows steady to 20c higher despite price advance. Choice butchers very scarce. Current prices good to choice 200-250 lb. hogs, \$11.90@12.15; practical top \$12.20, few \$12.25 and \$12.30; 250 to 270 lb. and good and choice 180 to 200 lb. hogs, \$11.85@12.05; 270 to 290 lb., \$11.70@11.95; 290-350 lb., \$11.30@11.70; medium to good 160 to 180 lb., \$10.85@11.50, comparable light lights, \$9.90@10.70. Light and medium weight sows, \$10.25@10.50; best light weights \$10.55@10.60; heavies down to \$9.75 and under; thin kinds \$9.25 or below.

Receipts week ended July 22, 1937.

	This week.	Last week.
Friday, July 16.....	7,600	12,500
Saturday, July 17.....	9,300	12,000
Monday, July 19.....	20,000	24,700
Tuesday, July 20.....	8,600	9,500
Wednesday, July 21.....	10,700	8,800
Thursday, July 22.....	8,700	8,700

### U. S. INSPECTED HOG KILL

At 8 points week ended July 16, 1937:

	Week ended July 16.	Prev. week.	Cor. 1936.
Chicago .....	52,997	39,441	77,757
Kansas City, Kansas.....	8,417	7,207	35,807
Omaha .....	10,298	11,333	32,094
St. Louis & East St. Louis.....	24,290	24,109	35,174
St. Joseph .....	8,692	11,154	28,618
St. Paul .....	3,745	3,833	12,816
N. Y., Newark and J. C.....	24,989	19,170	36,752
N. Y., Newark and J. C.....	19,658	25,983	24,220
Total .....	153,086	142,230	258,238

### RECEIPTS AT CHIEF CENTERS

Week ended July 17, 1937:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended July 17.....	213,000	197,000	261,000
Previous week .....	170,000	204,000	229,000
1936 .....	223,000	330,000	252,000
1935 .....	185,000	201,000	288,000
1934 .....	458,000	518,000	300,000

At 11 markets:	Hogs.
Week ended July 17.....	157,000
Previous week .....	157,000
1936 .....	258,000
1935 .....	168,000
1934 .....	448,000
1933 .....	437,000
1932 .....	311,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended July 17.....	147,000	122,000	142,000
Previous week .....	114,000	125,000	135,000
1936 .....	162,000	229,000	131,000
1935 .....	126,000	146,000	166,000
1934 .....	423,000	409,000	191,000
1933 .....	156,000	375,000	172,000
1932 .....	145,000	276,000	190,000

### Private Car Line Promotion

IT IS reported that investigators for the Interstate Commerce Commission have been checking up on certain private livestock car lines to learn if their operations conform to the law.

Reports indicate that some packers have been approached with an invitation to sign up on a plan which contemplates their receiving a stated amount on each car loaded or dividends on stock certificates allotted to them by the car lines.

From past decisions of the Commission, interpreting the law in such cases, it is obvious that it considers such arrangements clearly a violation of the interstate commerce act, carrying severe penalties. In view of this fact packers who are approached on the basis of such plans should submit them to competent counsel before entering into any agreement.

### CANADIAN LIVESTOCK PRICES

BUTCHER STEERS.  
Up to 1,050 lbs.

Top Prices	Week ended July 15.	Last week.	Same week 1936.
Toronto .....	\$ 9.35	\$ 9.50	\$ 5.75
Montreal .....	9.00	9.60	5.65
Winnipeg .....	9.00	9.60	5.25
Calgary .....	9.00	8.50	5.00
Edmonton .....	6.50	7.00	4.00
Prince Albert .....	5.00	6.00	4.25
Moose Jaw .....	6.75	7.00	4.50
Saskatoon .....	6.50	6.25	4.75

#### VEAL CALVES.

	Week ended July 15.	Last week.	Same week 1936.
Toronto .....	\$ 9.00	\$ 9.00	\$ 8.00
Montreal .....	8.00	8.00	7.00
Winnipeg .....	5.75	6.50	5.25
Calgary .....	5.00	5.50	4.00
Edmonton .....	5.50	5.50	4.50
Prince Albert .....	4.50	4.60	3.75
Moose Jaw .....	5.00	5.50	4.25
Saskatoon .....	4.50	4.50	4.50

#### BACON HOGS.

	Week ended July 15.	Last week.	Same week 1936.
Toronto .....	\$10.40	\$10.40	\$ 9.10
Montreal (1) .....	10.25	10.00	9.75
Winnipeg (1) .....	9.25	8.25	9.00
Calgary .....	8.95	8.85	8.50
Edmonton .....	9.00	8.90	8.50
Prince Albert .....	9.00	9.00	8.75
Moose Jaw .....	9.10	9.10	8.75
Saskatoon .....	9.00	9.00	8.75

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All others "off trucks."

#### GOOD LAMBS.

	Week ended July 15.	Last week.	Same week 1936.
Toronto .....	\$11.75	\$12.00	\$ 9.50
Montreal .....	10.00	9.25	8.50
Winnipeg .....	9.00	9.00	8.00
Calgary .....	7.50	8.00	8.00
Edmonton .....	7.50	7.50	7.00
Prince Albert .....	6.75	7.00	5.50
Moose Jaw .....	7.50	7.50	6.50
Saskatoon .....	7.15	7.00	6.00

### LIVESTOCK AT 69 MARKETS

Movement during June, 1937.

	CATTLE.	Local slaughter.	Shipments.
June, 1937 .....	1,277,338	750,502	510,155
June, 1936 .....	1,201,051	749,186	433,378
June av. 5 yrs.....	1,039,156	652,356	377,539
June, 1937 .....	624,689	433,405	192,874
June, 1936 .....	562,819	387,381	178,981
June av. 5 yrs.....	513,671	367,601	150,181
June, 1937 .....	1,512,761	1,074,913	431,573
June, 1936 .....	1,864,066	1,348,481	512,259
June av. 5 yrs.....	2,351,076	1,690,701	660,279
June, 1937 .....	1,878,908	1,021,949	852,073
June, 1936 .....	1,859,134	981,340	873,312
June av. 5 yrs.....	2,036,543	1,084,293	944,628



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## LIVESTOCK PRICES COMPARED

June prices at Chicago, with comparisons:

### SLAUGHTER CATTLE AND VEALERS.

Steers—	June, 1937.	May, 1937.	June, 1936.
550-900 lbs., Choice	\$12.40	\$12.08	\$ 8.64
Good	11.46	10.84	7.85
Medium	10.17	9.66	7.25
Common	8.18	8.05	6.56
900-1100 lbs., Prime	14.34	14.65	9.35
Choice	13.39	13.14	8.62
Good	12.24	11.83	7.84
Medium	10.47	10.04	7.24
Common	8.79	8.50	6.52
1100-1300 lbs., Prime	14.81	15.39	9.38
Choice	13.92	14.17	8.58
Good	12.47	12.29	7.82
Medium	10.55	10.18	7.17
1300-1500 lbs., Prime	14.98	15.62	9.28
Choice	14.05	14.36	8.53
Good	12.49	12.42	7.81

Heifers—	June, 1937.	May, 1937.	June, 1936.
550-750 lbs., Choice	12.17	11.50	8.34
Good	11.13	10.56	7.72
Com. & med.	8.42	8.39	6.29
750-900 lbs., Good & ch.	11.84	11.20	7.90
Com. & med.	8.44	8.47	6.30

Cows—	June, 1937.	May, 1937.	June, 1936.
Choice	9.50	9.11	6.49
Good	8.14	8.02	5.78
Common and medium	6.52	6.71	5.14
Low cutter and cutter	4.88	4.96	4.20

Bulls (yearlings excluded)—	June, 1937.	May, 1937.	June, 1936.
Good (beef)	7.77	7.30	6.16
Cutter, common and med.	6.46	6.23	5.74

Vealers—	June, 1937.	May, 1937.	June, 1936.
Good and choice	9.20	9.10	9.07
Medium	7.85	7.38	7.83
Cull and common	6.56	5.89	6.50

Calves, 250-500 lbs.—	June, 1937.	May, 1937.	June, 1936.
Good and choice	8.54	8.24	7.42
Common and medium	6.12	5.62	5.84

### HOGS.

Light light, 140-160 lbs.—	June, 1937.	May, 1937.	June, 1936.
Good and choice	10.84	10.23	10.06
Medium	10.35	9.89	9.78
Light weight, 160-180 lbs.—			
Good and choice	11.34	10.80	10.15
Medium	10.81	10.22	9.90

Light weight, 180-200 lbs.—	June, 1937.	May, 1937.	June, 1936.
Good and choice	11.49	10.93	10.21
Medium	11.10	10.44	9.94

Medium weight—	June, 1937.	May, 1937.	June, 1936.
200-220 lbs., good and ch.	11.55	11.02	10.21
220-250 lbs., good and ch.	11.55	11.02	10.18

Heavy weight—	June, 1937.	May, 1937.	June, 1936.
250-290 lbs., good and ch.	11.49	11.02	10.06
290-350 lbs., good and ch.	11.36	10.90	9.84

Packing sows—	June, 1937.	May, 1937.	June, 1936.
275-350 lbs., good	10.63	10.36	9.14
350-425 lbs., good	10.35	10.15	8.86
425-550 lbs., good	10.04	9.94	8.59
275-350 lbs., medium	9.60	9.43	8.42

Slaughter pigs, 100-140 lbs.—	June, 1937.	May, 1937.	June, 1936.
Good and choice	10.19	9.75	9.69
Medium	9.48	8.81	9.36

### LAMBS AND SHEEP.

Spring lambs—	June, 1937.	May, 1937.	June, 1936.
Choice	12.24	12.83	11.73
Good	11.63	12.36	11.16
Medium	10.88	11.71	10.07
Common	9.97	10.85	8.58

Lambs—	June, 1937.	May, 1937.	June, 1936.
Choice	12.20	12.20	11.73
Good	11.28	11.28	11.16
Medium	10.30	10.30	10.07
Common	9.60	9.60	8.58

Lambs (shorn)—	June, 1937.	May, 1937.	June, 1936.
Choice	10.34	10.34	11.73
Good	9.64	9.64	11.16
Medium	8.76	8.76	10.07
Common	8.08	8.08	8.58

Yearling wethers—	June, 1937.	May, 1937.	June, 1936.
Good and choice	9.07	9.07	9.28
Medium	8.09	8.09	8.15

Ewes—	June, 1937.	May, 1937.	June, 1936.
Good and choice	3.78	4.50	3.45
Common and medium	2.30	2.93	2.28

## NEW YORK LIVE STOCK

Receipts week of July 17, 1937:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,185	8,632	3,673	21,147
Central Union	1,397	1,940	19,664	19,664
New York	215	3,277	8,629	1,938
Total	4,687	13,849	12,302	42,739
Last week	5,602	16,200	14,128	42,280
Two weeks ago	7,259	18,120	15,587	51,804

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, July 22, 1937, as reported by the U. S. Bureau of Agricultural Economics:

### Hogs (Soft or oily hogs, excluded). CHICAGO. E. ST. LOUIS. OMAHA. KANS. CITY. ST. PAUL.

Lt. wt., 140-160 lbs.,	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Good-choice	\$11.85@12.80	\$11.90@12.85	\$10.00@11.25	\$11.15@12.00	\$11.25@12.40
Medium	11.60@12.50	11.25@12.40	9.50@10.75	10.65@11.60	10.50@12.00

Lt. wt., 160-180 lbs.,	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Good-choice	12.45@12.90	12.40@12.80	10.75@11.85	11.60@12.35	12.00@12.40
Medium	11.90@12.50	11.75@12.65	10.25@11.50	11.25@12.10	10.85@12.25

Lt. wt., 180-200 lbs.,	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Good-choice	12.50@12.90	12.60@12.80	11.50@12.00	12.10@12.50	12.25@12.40
Medium	12.10@12.50	12.00@12.65	10.75@11.85	11.85@12.25	11.25@12.25

Med. wt.,	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
200-220 lbs., gd-ch.	12.50@12.90	12.60@12.80	11.85@12.00	12.25@12.50	12.25@12.35
220-250 lbs., gd-ch.	12.35@12.90	12.40@12.80	11.75@11.95	12.25@12.50	11.90@12.35

Hvy. wt.,	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
250-290 lbs., gd-ch.	11.85@12.80	12.10@12.35	11.50@11.85	11.90@12.40	11.40@12.00
290-350 lbs., gd-ch.	11.50@12.25	11.75@12.25	11.00@11.60	11.50@12.15	10.90@11.60

PACKING SOWS:	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
275-350 lbs., good	11.00@11.25	10.90@11.35	10.60@10.80	10.60@10.90	10.50@10.75
350-425 lbs., good	10.80@11.00	10.75@11.10	10.40@10.75	10.40@10.75	10.00@10.75
425-550 lbs., good	10.15@10.80	10.40@10.85	10.00@10.50	10.00@10.80	9.85@10.40
275-550 lbs., medium	9.50@11.00	9.25@10.85	9.50@10.35	9.50@10.60	9.75@10.30

SLAUGHTER PIGS, 100-140 lbs.:	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Good-choice	11.15@12.50	9.75@12.15	10.40@11.40	10.50@11.50	10.50@11.50
Medium	10.25@11.85	9.00@11.90	10.00@11.15	10.00@11.15	10.00@11.15

### Slaughter Cattle, Calves and Vealers:

STEERS, 550-900 lbs.,	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Choice	12.25@15.50	12.25@15.00	11.50@15.00	11.50@14.75	11.50@14.50
Good	11.25@14.25	11.00@14.25	10.75@13.50	10.75@13.75	11.50@14.50
Medium	10.15@10.80	10.40@10.85	10.00@10.50	10.00@10.80	9.85@10.40
Common (plain)	6.50@9.50	7.00@9.25	6.00@9.00	6.50@9.25	6.50@9.00

STEERS, 900-1100 lbs.,	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Prime	15.50@16.50	15.50@16.50	15.50@16.50	15.50@16.50	15.50@16.50
Choice	14.25@16.00	14.00@15.75	13.75@15.50	13.75@15.75	13.75@15.75
Good	12.25@12.25	11.75@14.50	11.50@14.25	11.75@14.25	12.00@15.00
Medium	9.50@12.25	9.25@12.00	9.00@11.75	9.25@12.00	9.25@12.25
Common (plain)	7.25@10.00	7.50@9.50	6.50@9.00	7.00@9.50	7.25@9.50

STEERS, 1100-1300 lbs.,	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Prime	16.00@16.75	16.00@16.75	15.50@15.85	15.50@15.85	15.50@15.85
Choice	15.25@16.00	14.50@15.75	14.50@15.60	14.25@15.75	14.25@15.75
Good	12.25@15.25	12.00@14.75	11.50@14.50	12.00@14.50	12.00@15.00
Medium	9.75@12.50	9.50@12.25	9.00@11.50	9.50@12.00	9.50@12.25

STEERS, 1300-1500 lbs.,	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Prime	16.00@17.00	16.00@17.00	15.50@15.85	15.50@15.85	15.50@15.85
Choice	15.25@16.00	14.75@16.00	14.50@15.60	14.50@15.75	14.50@15.75
Good	12.50@15.25	12.25@14.75	11.50@14.50	12.00@14.50	12.00@15.00

HEIFERS, 550-750 lbs.,	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Choice	12.75@15.00	12.25@14.50	12.00@13.75	11.25@13.25	12.25@11.25
Good	11.00@13.00	10.75@12.25	9.50@12.00	9.25@11.75	10.50@12.50
Common (plain), medium	6.50@11.00	5.50@10.75	5.50@9.75	5.50@10.00	5.75@10.50

HEIFERS, 750-900 lbs.,	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Good-choice	11.00@15.50	11.00@15.50	10.50@14.00	10.00@13.25	10.50@14.25
Common (plain), medium	6.00@11.00	6.00@11.00	5.50@10.50	5.50@10.00	5.75@10.50

COWS:	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Choice	9.25@10.75	9.25@10.75	8.25@9.00	8.25@9.00	8.25@9.00
Good	7.00@8.50	7.00@8.50	7.25@8.50	7.25@8.50	7.00@8.50
Common (plain), medium	5.50@7.50	5.00@7.25	5.00@7.00	5.00@7.50	5.25@7.00
Low cutter-cutter	3.75@5.50	3.50@5.00	4.00@5.00	3.50@5.00	4.00@5.25

BULLS (Yearlings excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Good (beef)	6.75@8.75	6.60@7.50	6.50@7.25	6.25@7.00	6.25@7.00
Cutter, com. (plain), med.	5.50@6.85	4.75@6.65	4.50@6.50	4.75@6.25	4.50@6.25

VEALERS:	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Good-choice	9.00@10.50	9.00@10.25	7.50@9.00	7.00@9.50	8.00@10.00
Medium	8.00@9.00	7.50@9.00	5.75@7.50	5.75@7.00	7.00@8.00
Cull-common (plain)	6.00@8.00	4.50@7.50	4.25@5.75	4.50@6.00	5.00@7.00

CALVES, 250-500 lbs.,	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Good-choice	7.25@10.50	7.50@11.25	7.00@9.75	6.75@9.50	7.50@10.50
Common (plain), medium	5.00@7.25	4.75@7.50	4.50@7.00	4.50@6.75	4.75@7.50

### Slaughter Lambs and Sheep:

SPRING LAMBS:	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Choice	10.65@10.85	10.50@11.00	10.00@10.25	10.00@10.35	10.00@10.60
Good	9.90@10.65	10.00@10.60	9.50@10.00	9.25@10.00	9.50@10.00
Medium	8.90@9.90	8.50@10.00	9.00@9.50	8.00@9.25	8.50@9.50
Common (plain)	7.90@8.90	7.00@8.50	7.50@9.00	7.00@8.00	7.25@8.50

Yearling wethers (shorn):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Good-choice	7.60@9.00	7.50@8.75	7.00@8.50	7.25@8.25	6.75@8.00
Medium	6.75@8.00	6.50@7.50	6.25@7.00	6.25@7.25	6.00@6.75

EWES (shorn):						
Good-choice .....	3.50@ 4.50	3.00@ 4.25	3.00@ 4.25	3.25@ 4.35	3.00@ 4.25	3.00@ 4.25
Common (plain), medium...	2.00@ 3.50	1.50@ 3.00	1.50@ 3.00	1.75@ 3.25	1.50@ 3.25	1.50@ 3.25

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 17, 1937, as reported to The National Provisioner:

### CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,264	3,061	2,131
Swift & Co.	2,522	3,749	2,638
Morris & Co.	1,914	.....	2,033
Wilson & Co.	4,023	3,447	1,808
Anglo-Amer. Prov. Co.	396	.....	.....
G. H. Hammond Co.	1,745	.....	.....
Shippers	7,311	4,908	1,361
Others	8,500	18,206	1,819

Brennan Packing Co., 1,238 hogs; Western Packing Co., Inc., 1,475 hogs; Agar Packing Co., 3,391 hogs.

Total: 30,675 cattle; 6,798 calves; 39,475 hogs; 11,990 sheep.  
Not including 1,042 cattle, 361 calves, 12,302 hogs and 29,853 sheep bought direct.

### KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,581	1,415	701	3,355
Cudahy Pkg. Co.	2,501	1,227	225	3,833
Dold Pkg. Co.	2,593	1,309	681	1,817
Wilson & Co.	1,634	1,403	261	3,180
Indpt. Pkg. Co.	.....	.....	148	.....
M. Kornblum Pkg. Co.	583	.....	.....	.....
Others	9,483	673	1,208	168

Total ..... 20,395 5,927 3,224 12,093  
Not including 6,230 hogs bought direct.

### OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	2,486	469	2,164
Cudahy Pkg. Co.	4,259	1,425	5,284
Dold Pkg. Co.	771	1,456	.....
Morris & Co.	2,199	1,537	709
Swift & Co.	3,519	1,134	2,314
Others	.....	4,113	9,833

Eagle Pkg. Co., 30 cattle; Greater Omaha Pkg. Co., 78 cattle; Geo. Hoffman Pkg. Co., 23 cattle; Lewis Pkg. Co., 613 cattle; Omaha Pkg. Co., 107 cattle; John Roth Pkg. Co., 142 cattle; So. Omaha Pkg. Co., 175 cattle; Lincoln Pkg. Co., 369 cattle; Wilson & Co., 127 cattle.

Total 14,958 cattle and calves; 10,154 hogs; 20,284 sheep.  
Not including 74 cattle, 2,420 hogs and 6,552 sheep bought direct.

### EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,131	1,714	2,000	7,356
Swift & Co.	3,165	3,827	1,437	9,899
Morris & Co.	1,531	816	394	.....
Hunter Pkg. Co.	1,108	1,089	432	1,322
Hell Pkg. Co.	.....	1,502	.....	.....
Krey Pkg. Co.	.....	991	.....	.....
Laclede Pkg. Co.	.....	1,087	.....	.....
Shippers	10,737	3,616	4,808	5,217
Others	4,071	554	8,182	799

Total ..... 21,743 11,116 20,893 24,593  
Not including 2,041 cattle, 5,327 calves, 13,522 hogs and 3,850 sheep bought direct.

### ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,788	607	1,775	6,205
Armour and Co.	1,915	610	1,413	2,552
Others	1,865	56	486	.....

Total ..... 5,568 1,333 3,674 8,757  
Not including 115 cattle, 679 hogs and 1,614 sheep bought direct.

### SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,958	211	2,808	2,956
Armour and Co.	1,460	162	2,748	2,212
Swift & Co.	1,081	197	1,848	1,586
Shippers	1,873	25	2,990	1,418
Others	234	23	55	.....

Total ..... 6,606 618 10,449 8,172

### OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,203	1,575	947	1,499
Wilson & Co.	2,864	2,007	878	1,224
Others	285	8	537	.....

Total ..... 6,352 3,590 2,362 2,723  
Not including 6 cattle and 172 hogs bought direct.

### CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall & Son.	55	.....	251	.....
E. Kahn's Sons.	373	4,528	2,332	.....
Lohrey Pkg. Co.	3	169	.....	.....
H. H. Meyer Pkg. Co.	10	1,920	.....	.....
J. Schlachter & Son.	107	197	.....	66
J. & F. Schroth P. Co.	22	1,443	.....	.....
J. P. Stegner & Co.	238	183	.....	8
Shippers	303	178	1,614	3,162
Others	2,217	1,926	463	370

Total ..... 3,273 1,991 10,137 6,189  
Not including 996 cattle, 2,212 hogs and 2,294 sheep bought direct.

### FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	5,063	1,932	817	6,408
Swift & Co.	5,117	2,226	1,034	6,082
City Pkg. Co.	271	106	192	.....
Blue Bonnet Pkg. Co.	135	83	101	1
H. Rosenthal Pkg. Co.	190	10	36	22

Total ..... 10,766 4,419 2,190 12,513

### WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,228	1,272	857	861
Dold Pkg. Co.	597	65	497	.....
Wichita D. B. Co.	18	.....	.....	.....
Dunn-Ostertag	103	.....	.....	.....
Fred W. Dold	121	.....	206	.....
Sundowner Pkg. Co.	45	.....	73	.....
So. West. Beef Co.	4	.....	.....	.....
Pioneer Cattle Co.	56	.....	.....	.....
Keefe Pkg. Co.	21	.....	.....	.....

Total ..... 2,193 1,337 1,633 861  
Not including 1,004 hogs bought direct.

### ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,126	3,547	8,746	1,246
Cudahy Pkg. Co.	766	2,357	.....	.....
M. Rifkin & Son.	402	22	.....	.....
Swift & Co.	5,308	6,224	10,411	2,217
United Pkg. Co.	2,241	192	.....	.....
J. T. McMillan Co.	249	.....	.....	.....
Others	7,789	619	8,357	3,063

Total ..... 15,632 13,210 27,514 6,526  
Not including 125 cattle, 544 calves, 1,614 hogs and 35 sheep bought direct.

### MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,963	3,496	5,065	764
Ulad D. B. N. Y.	17	.....	.....	.....
Armour and Co. Mil.	776	1,756	.....	.....
N. Y. B. D. M. Co.	20	.....	.....	.....
Michels Packing Co.	67	40	.....	.....
Shippers	175	29	111	13
Others	920	910	30	141

Total ..... 3,940 6,222 5,206 918

### INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,467	845	2,602	1,670
Armour and Co.	1,383	140	1,035	.....
Hilgemeyer Bros.	8	.....	770	.....
Stumpf Bros.	.....	6	149	.....
Meier Pkg. Co.	18	.....	113	.....
Stark & Wetzel	.....	.....	.....	.....
Maass Hartman Co.	37	.....	.....	.....
Wabnitz and Deters.	44	116	213	40
Shippers	2,576	1,964	11,141	2,939
Others	1,303	127	164	501

Total ..... 6,899 3,198 16,273 5,150

### RECAPITULATION.

#### CATTLE.

	Week ended July 17.	Prev. week.	Cor. week.
Chicago	30,675	24,731	36,021
Kansas City	20,395	19,495	19,318
Omaha	14,958	12,079	22,844
East St. Louis	21,743	16,101	16,106
St. Joseph	5,568	6,561	5,713
St. Paul	6,066	6,203	13,890
St. Louis	6,352	4,913	5,873
Wichita	2,193	1,669	2,887
Denver	5,164	.....	4,333
St. Paul	15,032	11,556	14,946
Milwaukee	3,940	2,874	3,913
Indianapolis	6,899	6,734	5,455
Cincinnati	3,273	2,323	3,419
Ft. Worth	10,766	.....	5,484

Total ..... 154,164 115,239 160,172  
\*Cattle and calves.

#### HOGS.

	Week ended July 17.	Prev. week.	Cor. week.
Chicago	39,475	31,585	40,670
Kansas City	3,224	3,158	12,354
Omaha	10,154	10,976	40,173
East St. Louis	20,893	23,777	31,924
St. Joseph	3,674	3,385	13,176
St. Paul	10,449	12,966	34,734
St. Louis	2,362	2,157	4,694
Wichita	1,633	1,805	3,206
Denver	2,507	.....	5,265
St. Paul	27,514	23,201	28,137
Milwaukee	5,206	4,279	10,008
Indianapolis	16,273	18,958	19,964
Cincinnati	10,137	9,464	9,105
Ft. Worth	2,180	.....	2,476

Total ..... 155,681 145,711 255,799

#### SHEEP.

	Week ended July 17.	Prev. week.	Cor. week.
Chicago	11,990	6,835	12,243
Kansas City	12,093	17,888	14,448
Omaha	20,284	16,847	14,475
East St. Louis	24,593	22,423	19,182
St. Joseph	8,757	17,623	14,683
St. Paul	8,172	4,922	6,419
St. Louis	2,723	3,169	3,833
Wichita	861	1,200	1,623
Denver	49,329	.....	26,699
St. Paul	6,326	9,473	4,137
Milwaukee	918	666	1,889
Indianapolis	5,150	4,131	6,723

Cincinnati	6,189	9,415	10,331
Ft. Worth	12,513	.....	6,921
Total	170,098	114,592	143,626

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

### RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., July 12	15,690	3,215	13,349	8,417
Tues., July 13	5,944	1,872	12,350	6,847
Wed., July 14	7,413	1,356	9,429	9,900
Thurs., July 15	3,177	1,142	5,462	10,571
Fri., July 16	872	294	5,216	4,062
Sat., July 17	300	100	1,500	3,000

Total this week ..... 33,266 7,979 47,300 43,427  
Previous week ..... 26,525 5,687 47,313 35,287  
Year ago ..... 36,629 7,487 63,690 31,656  
Two years ago ..... 30,413 7,516 52,173 38,303

### SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., July 12	1,469	84	1,560	176
Tues., July 13	2,186	579	861	.....
Wed., July 14	1,927	190	357	811
Thurs., July 15	1,009	59	589	954
Fri., July 16	489	10	1,481	129
Sat., July 17	100	.....	100	.....

Total this week ..... 7,182 822 4,928 1,561  
Previous week ..... 6,705 592 10,888 509  
Year ago ..... 13,529 504 9,251 1,426  
Two years ago ..... 7,823 425 8,855 1,624

### JULY AND YEAR RECEIPTS.

Receipts thus far this month and 1937 to date with comparisons:

	July	1936	1937	1936
Cattle	65,006	102,376	1,029,441	1,063,186
Calves	15,121	18,008	216,442	216,397
Hogs	112,768	178,050	2,172,446	2,060,234
Sheep	98,076	82,175	1,942,320	1,263,063

### WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.
Week ended July 17	\$13.55	\$11.33	\$3.75	\$10.30
Previous week	14.10	11.70	3.75	11.50
1936	7.85	9.35	3.25	9.40
1935	9.45	9.55	2.50	8.25
1934	7.25	4.60	1.75	6.75
1933	6.45	4.90	2.45	7.65
1932	7.75	4.45	1.55	5.40

Ave. 1932-1936 ..... \$7.75 \$6.50 \$2.20 \$7.50

### SUPPLIES FOR CHICAGO PACKERS.

	Cattle.	Hogs.	Sheep.
Week ended July 17	26,084	42,372	41,896
Previous week	19,726	36,647	32,953
1936	28,595	55,576	39,756
1935	22,600	42,890	36,674
1934	42,096	106,477	40,389
1933	34,200	121,600	59,000

### HOG RECEIPTS, WEIGHTS AND PRICES.

	No.	Avg.	Prices—	
	Rec'd.	Wt.	Ton.	Av.
*Week ended July 17 . . . . .	47,300	269	\$12.75	\$11.35
Previous week . . . . .	47,313	269	12.90	11.70
1936 . . . . .	63,691	268	10.75	9.35
1935 . . . . .	52,173	261	10.65	9.35
1934 . . . . .	117,192	246	5.00	4.60
1933 . . . . .	139,610	257	5.00	4.60
1932 . . . . .	104,124	260	5.10	4.45
Av. 1932-1936 . . . . .	95,400	258	\$7.30	\$6.50

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended July 17, 1937.

### CATTLE.

	Week ended July 17, 1937.	Prev. week.	Cor. week, 1936.
Chicago	25,406	19,177	25,343
Kansas City	26,322	23,728	25,289
Omaha	15,520	12,202	20,954
East St. Louis	18,506	14,001	16,014
St. Joseph	5,767	6,289	6,543
Sioux City	5,366	4,499	11,645
Wichita	5,330	2,393	4,310
Fort Worth	10,712	.....	5,484
Philadelphia	1,353	1,370	1,719
Indianapolis	1,532	1,674	1,885
New York & Jersey City	6,251	7,391	8,960
Oklahoma City	9,948	7,441	9,754
Cincinnati	4,237	3,589	4,286
Denver	4,557	.....	4,454
St. Paul	11,843	9,506	13,622
Milwaukee	3,761	2,733	3,439
Total	154,611	115,996	163,701

\*Cattle and calves.

### HOGS.

	Week ended July 17, 1937.	Prev. week.	Cor. week, 1936.
Chicago	52,997	39,441	77,757
Kansas City	8,417	7,207	35,807
Omaha	10,298	11,333	32,064
East St. Louis	24,290	24,109	35,174
St. Joseph	3,908	3,833	12,816
Sioux City	8,692	11,154	28,618
Wichita	2,637	2,875	4,064
Fort Worth	2,180	.....	2,476
Philadelphia	8,944	10,091	9,147
Indianapolis	2,998	3,387	7,062
New York & Jersey City	19,752	25,983	24,419
Oklahoma City	2,534	2,401	4,959
Cincinnati	8,363	7,796	7,567
Denver	2,452	.....	5,161
St. Paul	24,989	19,170	36,752
Milwaukee	5,098	4,338	9,976
Total	188,549	173,118	333,849

### SHEEP.

	Week ended July 17, 1937.	Prev. week.	Cor. week, 1936.
Chicago	40,282	24,230	32,620
Kansas City	12,093	17,888	14,448
Omaha	16,755	17,790	20,376
East St. Louis	19,376	17,357	17,333
St. Joseph	10,371	16,068	13,601
Sioux City	6,808	4,687	4,965
Wichita	861	1,200	1,623
Fort Worth	12,513	.....	6,921
Philadelphia	4,278	4,410	6,157
Indianapolis	1,688	1,751	2,077
New York & Jersey City	54,957	52,591	69,258
Oklahoma City	2,723	3,169	3,833
Cincinnati	6,188	9,230	7,181
Denver	8,390	.....	5,351
St. Paul	3,463	7,608	4,157
Milwaukee	918	665	1,636
Total	201,664	178,704	202,237

## PACIFIC COAST LIVESTOCK

Receipts four days ended July 16, 1937:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	0,842	1,424	2,452	7,419
San Francisco	1,365	180	1,675	5,100
Portland	3,150	720	3,057	5,520

DIRECTS—Los Angeles: Cattle, 19 cars; calves, 4 cars; hogs, 58 cars; sheep, 73 cars. San Francisco: Cattle, 400 head; calves, 120 head; hogs, 950 head; sheep, 3,050 head. Portland: Hogs, 1,053 head.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

### WESTERN DRESSED MEATS

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending July 17, 1937	9,942½	2,357	2,161
Week previous	8,172	1,837	2,182
Same week year ago	9,826½	2,818	2,696
COWS, carcass			
Week ending July 17, 1937	3,433	1,657	2,708
Week previous	2,079½	1,557	2,663
Same week year ago	1,000	1,035	1,305
BULLS, carcass			
Week ending July 17, 1937	469¼	587	22
Week previous	367	597	42
Same week year ago	197½	483	11
VEAL, carcass			
Week ending July 17, 1937	13,295	2,164	769
Week previous	11,101	1,748	638
Same week year ago	12,581	1,452	508
LAMB, carcass			
Week ending July 17, 1937	54,398	11,053	15,384
Week previous	41,204	11,236	14,632
Same week year ago	24,414	8,592	11,719
MUTTON, carcass			
Week ending July 17, 1937	3,253	176	650
Week previous	1,416	175	370
Same week year ago	1,423	527	521
PORK CUTS, lbs.			
Week ending July 17, 1937	1,525,346	194,878	142,400
Week previous	1,646,249	180,954	187,003
Same week year ago	1,233,466	390,206	207,441
BEEF CUTS, lbs.			
Week ending July 17, 1937	511,445	.....	.....
Week previous	370,572	.....	.....
Same week year ago	360,558	.....	.....

### LOCAL SLAUGHTERS

	NEW YORK.	PHILA.	BOSTON.
CATTLE, head			
Week ending July 17, 1937	6,251	1,353	.....
Week previous	7,391	1,370	.....
Same week year ago	8,960	1,719	.....
CALVES, head			
Week ending July 17, 1937	13,494	2,521	.....
Week previous	16,418	2,412	.....
Same week year ago	15,408	2,742	.....
HOGS, head			
Week ending July 17, 1937	19,752	8,944	.....
Week previous	23,146	10,091	.....
Same week year ago	24,419	9,147	.....
SHEEP, head			
Week ending July 17, 1937	54,957	4,278	.....
Week previous	52,591	4,410	.....
Same week year ago	60,258	6,157	.....

## CALIF. INSPECTED SLAUGHTER

State-inspected kill June, 1937:

	Number.
Cattle	61,198
Calves	39,412
Hogs	50,125
Sheep	118,701

Meat food products produced:

	Lbs.
Sausage	2,951,225
Pork and beef	1,762,058
Lard and lard substitutes	960,559
Chili	1,800
Total	5,675,642

## STOCKERS AND FEEDERS

Shipments from 12 principal markets during June, with comparisons:

	Cattle and calves.	Hogs.	Sheep.
June, 1937	143,863	17,664	84,850
May, 1937	127,577	13,368	55,418
June, 1936	118,293	19,868	87,345

Watch the "Classified" page for good, experienced men.

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Week Ending July 24, 1937

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# NEVERFAIL

## 3-DAY HAM CURE

THE



## WIS FOR FOREIGN HAM COMPETITION

IMPORTATIONS of foreign hams, according to the records, are causing dangerously large inventories to pile up in this country. But in the meantime, certain alert packers are establishing new sales records for their product. So fast are they selling their hams, in fact, that they cannot get enough green hams to put down.

Who are these lucky fellows? They are the packers who began to use the NEVERFAIL 3-Day Ham Cure! Avail yourself of this opportunity to join those who are helping to solve the problem of big stocks of Pork through the successful and profitable manufacture of the NEVERFAIL 3-Day Ham.

We can show you, right in your own plant, how to make a product so tender, juicy and flavorful that you, too, will be "oversold." Write us!

*"We LEAD . . . others must follow"*

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# UP and DOWN the MEAT TRAIL

## Meat Packing 40 Years Ago

(From The National Provisioner, July 24, 1897.)

Hog population of the United States was estimated to be 42,000,000 head. This was 1,000,000 less than in 1896.

Western hog packing during June, 1897, was larger than for any June in the history of the trade to date.

First shipment of dressed beef from Canada to Liverpool, England, in refrigerator chambers, subsidized by the Dominion government, was consigned to John and George Nickson & Co. In weight and quality it was said the beef was entirely suitable for the Liverpool and provincial trade.

Swift & Company were reported to have refrigerator systems in more than 25 large steamers for shipment of beef to England. Each box was large enough to hold 500 to 600 carcasses of beef or from 2,000 to 2,400 quarters. Beef was wrapped in white cloth, which remained on the quarters until delivered.

Fear was expressed that the Dingley tariff bill just completed by Congress would menace the export trade of the United States in grains, provisions, cattle, etc., and array other countries against these products as a result of restrictive enactments and regulations.

Cottonseed crushers perfected a permanent organization at Nashville, Tenn., on July 17, 1897, known as the Interstate Cottonseed Crushers' Association. Officers elected were E. M. Durham, Vicksburg, Tenn., president; M. Frank, Atlanta, Ga., vice-president; Robert Gibson, Dallas, Tex., secretary and treasurer.

Reports were current that Nelson Morris & Co. would establish a packing-house at St. Joseph, Mo.

## Meat Packing 25 Years Ago

(From The National Provisioner, July 27, 1912.)

Preparation of a cured canned ham by a German meat packer was described as utilizing a whole cured ham, placed in a can of suitable size and shape, space left filled with clear water or broth in which hams have been cooked, the can then closed, heated from 3 to 5 hours at a temperature of 190 degs. F., depending on size, then processed 30 minutes at 220 degs. F. in the retort. Product seemed popular.

According to statement of United States district attorney James Wilkerson, Chicago, plan of dissolution of National Packing Co. involved assignment of chief packing plants as follows: To Swift & Company, G. H. Hammond Co. and Omaha Packing Co., Chicago; St. Louis Dressed Beef and Provision Co., St. Louis; United Dressed Beef Co., New York. To Armour and Company, Anglo-American Provision Co., Chicago; Fowler Packing Co., Kansas City; New York Butchers Dressed Meat Co., New York; Colorado Packing Co., Denver. To Morris & Co., Omaha Packing Co., Omaha, Nebr. Partition also included some 300 branch houses and refrigerator cars of National Car Line Co.

Kern Packing Co., Portland, Me., was incorporated with capital stock of \$100,000, by E. E. Kern, president, J. Kern, treasurer.

Independent Packing Co., Tulsa, Okla., was incorporated by S. F. Jones, J. F. Wheatly, Uly Holderman and others, with capital stock of \$25,000.

Henry Sayers, head of Henry Sayers & Co., well known oil and grease brokers of St. Louis, died in London on July 16 while on a vacation trip.

## Chicago News of Today

E. A. Etheridge, secretary treasurer, Klarer Provision Co., Louisville, Ky., visited in Chicago during the week.

John Groneck, Krey Packing Co., St. Louis, Mo., stopped in Chicago this week on his way to a vacation retreat in Wisconsin.

Edward Hess, Hess-Stephenson Co., Chicago packinghouse products brokers, is spending his vacation on a boat trip up the Saguenay river in Canada.

George W. Whitting, Odell and Whitting, provision brokers, is on a two weeks' vacation in Wisconsin.

G. A. Althaus, provision manager for Oscar Mayer & Co., spent the past week in Wisconsin and is going on to St. Louis for the remainder of his vacation.

Paul J. Kiener, sausage manufacturer, of Ancon, Canal Zone, was in Chicago this week visiting with his friend Herman Mayer, of H. J. Mayer & Sons Co., and learning more about the three-day cure. Mr. Kiener is building a new plant, and while in Chicago purchased sausage machinery of the

## HAM AND EGGS FOR NORTH POLE FLIERS

When the second North Pole flight from Russia to California was completed, the first thing the fliers called for after their 6,700 mile record-breaking hop was a breakfast of ham and eggs, which their army friends at March Field, Calif., were glad to supply them.

The fliers (left to right): Pilot Mikhail Gromoff, Navigator Sergei Danilin, Co-Pilot Andrei Yumosheff.



**Guaranteed for 10 Years—The Famous C-D TRIUMPH**



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*for All Makes of Meat Grinders*

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—The OK Knives with changeable blades—  
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SAMPLES ON REQUEST

**A. C. LEGG PACKING CO.**

BIRMINGHAM . . . . ALABAMA



latest design. He flew from Panama to Miami and from Miami to Chicago. Returning home, he will fly to the Coast and return by steamship to Panama. Mr. Kiener came to the United States many years ago and, upon landing in New York, immediately became a subscriber to THE NATIONAL PROVISIONER and has been an ardent reader since that time. In his portfolio on the present trip he had copies of THE NATIONAL PROVISIONER to use as a guide in purchase of sausage machinery and in making other contacts.

Franklin I. Badgley, head of Swift & Company's industrial relations department, died on July 19 at the Billings Memorial hospital, Chicago, at the age of 50. Death was due to heart disease, following an illness of two years. Born in Denver, Colo., he graduated from the University of Denver in 1908 and entered Swift employ in the operating department in 1919. In 1926 he became private secretary to Harold H. Swift, vice president in

F. I. BADGLEY

charge of industrial relations, and 8 years ago was placed in charge of the company's industrial relations department. Workers in Chicago's Packingtown and leaders in industry throughout the country knew him and will mourn his loss. He was recognized as an authority on employee representation, pensions, guaranteed working hours and employee welfare activities. His home was in Flossmoor, Ill., and he leaves a widow, Mrs. Frances Badgley, two daughters and two sons.

### New York News Notes

Vice president F. W. Specht and John Melchior, canned foods department, Armour and Company, Chicago, were in New York last week.

Thomas Freeman, jr., legal department, Wilson & Co., Chicago, was a visitor to New York last week.

W. H. Hayward, New York district smoked meats inspector, Wilson & Co., is spending his vacation fishing in Maine.

Treasurer Irving Blumenthal, United Dressed Beef Company, is on a motor trip to New Brunswick, Canada, but will spend the month of August in Maine. Miss Katherine A. Lover, executive department, and Miss E. J. Burke, superintendent's department, are on vacations, the former spending hers at Niantic, Conn., and the latter at Yulan, N. Y.

Conrad Saunders, sales manager, Canada Packers, Inc., New York, sailed on the s.s. Fort Townshend, July 17, on a cruise to Halifax and Newfoundland.

### European Impressions

Returning from his annual visit to a dozen European countries, Harry D. Oppenheimer, president of Oppenheimer Casing Co., says he found Great Britain exceedingly prosperous, the Scandinavian countries going along on an even keel and business in Holland satisfactory. In some of the other European countries a prospective crop shortage added to their existing financial problems.

"Strong nationalism, together with an acute shortage of gold, has resulted in surrounding nearly every country with an almost insurmountable wall of quantity quotas, money controls and similar barriers," says Mr. Oppenheimer. "Until these walls are removed or reduced in height, international trade must remain at a low ebb." He found re-armament going on at a furious pace, which was a major factor in reducing unemployment in some countries, at least. However, it was his opinion that not a single country wants war, and he doubts if it is likely to break out in the near future, unless someone loses his head. "If war can be averted for a year," says he, "it is pleasant to think that perhaps it can be averted for generations."



### SIZING UP SITUATION ABROAD

Harry Oppenheimer surveys the foreign situation as he saw it on a trip through a dozen countries. He maintains an optimistic viewpoint in spite of conditions as they exist in Europe today.

Calling attention to strange counter-currents of international trade now existing, such as the import of steel from the United States by England and the import of considerable quantities of pork by the United States from European countries, Mr. Oppenheimer said that "what little I could see and learn confirms the opinion I have held for some years that the American packer must not figure on any sizable business from Europe. But with the greatest market in the world (the United States) open to him, consisting of 130,000,000 of the best-paid people who ever lived, ready and able to buy, I continue to be very optimistic as to the American packer's outlook."

### Countrywide News Notes

Donald H. Wilson, assistant manager of the provision department of the Armour and Company plant at So. St. Joseph, Mo., is being transferred to Reading, Pa., where he will be in charge of the provision department and pork operations at the Armour plant there.

Emil Salay, sr., president and founder of the Flint Sausage Works, Flint, Mich., died on July 15 after an illness of six weeks. He was 64 years of age and was born in Gyor, Hungary. He served as an apprentice in an abattoir and sausage plant at Gyor and emigrated to the United States in 1898, finding employment in the meat business at Chicago. Mr. Salay founded sausage plants at Saginaw and Calumet, Mich., and Green Bay, Wis., as well as the one at Flint. In 1927 he retired from active management of his Flint enterprise, turning the plant over to his sons, Julius, William, Paul and Emil, jr. Intensely interested in the welfare of his native land, Mr. Salay was the principal backer of the transatlantic flight of the plane "Justice For Hungary," which flew from Newfoundland to Hungary in 1931.



EMIL SALAY

Frederick J. Blaesi, one of the founders of the Rochester Packing Co., Rochester, N. Y., and its first plant superintendent, died on July 14 at his home in Rochester at the age of 86. Born in Baden, Germany, he came to the United States in 1868, located in Rochester and lived there all his life. He entered the meat field with a retail business in 1891 and later helped found the Rochester Packing Co., which was later sold to and expanded by its present owners, headed by Fred. M. Tobin. He was interested in many philanthropic enterprises and was a highly-respected citizen.

Robert H. Kuhner, son of Henry C. Kuhner, president, Kuhner Packing Co., Muncie, Ind., suffered injuries in an automobile accident near Muncie on July 18 which resulted in his death two days later. Although but 23 years of age, he was fast rising to a position of importance in the company and had already been made president of the Muncie National Stock Yards. With his young wife he was on his way to their summer home at Tri-Lakes when the accident occurred. Mrs. Kuhner also suffered severe injuries.

L. O. Cheever, assistant to A. C. Michener in the advertising department of John Morrell & Co., Ottumwa, Ia., and editor of "The Morrell Magazine," recently returned with his bride from their honeymoon trip. Mrs. Cheever was Dorothy Kasowsky, of the Morrell personnel department.

# HOW



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MOST PROFIT  
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is a day-to-day problem that requires not only careful study of markets, but also full knowledge of how to find profits in a particular market situation. "PORK PACKING" contains many tests which will show whether you are cutting up the hog to yield the most profit. Filled from cover to cover with practical answers to pork packing problems, this 360-page volume will quickly repay you its cost many times over. Order your copy today.

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FACING GRAND CIRCUS PARK

ONE OF THE SEVENTEEN

ALBERT **PICK** HOTELS

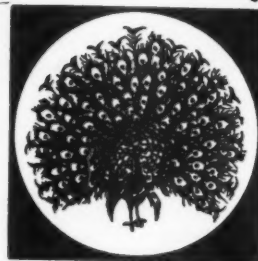
5000 ROOMS IN 8 STATES

CHICAGO, ILL. .... GREAT NORTHERN  
DETROIT, MICHIGAN ..... TULLER  
DAYTON, OHIO ..... MIAMI  
COLUMBUS, OHIO ..... CHITTENDEN  
COLUMBUS, OHIO ..... FORT HAYES  
TOLEDO, OHIO ..... FORT MEIGS  
CINCINNATI, OHIO ..... FOUNTAIN SQUARE  
CANTON, OHIO ..... BELDEN  
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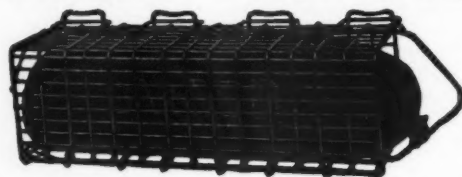
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## MEAT INSPECTED IN JUNE

Meat and meat food products prepared under federal inspection during June, 1937:

	June, 1937, lbs.
Meat placed in cure:	
Beef .....	9,645,729
Pork .....	109,133,029
Smoked and/or dried meat:	
Beef .....	5,988,488
Pork .....	117,305,442
Bacon sliced .....	20,019,361
Sausage:	
Fresh finished .....	5,813,072
Smoked and/or cooked .....	55,164,221
Dried or semi-dried .....	10,682,627
Meat loaves, head cheese, chili con carne, jellied products, etc. ....	9,010,611
Cooked meat:	
Beef .....	1,247,864
Pork .....	16,472,828
Canned meat and meat products:	
Beef .....	6,209,961
Pork .....	10,795,035
Sausage .....	2,554,678
Soup .....	10,068,869
All other .....	4,786,907
Lard:	
Rendered .....	52,181,563
Refined .....	47,448,782
Oil stock .....	9,280,095
Edible tallow .....	5,736,590
Compound containing animal fat. ....	37,825,439
Oleomargarine containing animal fat. ....	4,137,927
Miscellaneous .....	3,272,157

## CHAINS BLOCK STATE TAX

Collection of Pennsylvania's new chain store tax from the Great Atlantic and Pacific Tea Co., American Stores Co. and several other chains has been halted by preliminary injunction. The new law requires all stores to obtain licenses and levies a graduated tax on the chains. It is contended by the chains that the law puts a graduated tax upon the same class of property when the only difference is in the multiple number of stores, and that the tax is so large in the higher brackets that it amounts to confiscation.

## CHAIN STORE SALES

Jewel Tea Co. reports sales of \$10,543,712 for the first 24 weeks of 1937, an increase of 15.9 per cent over volume of \$9,097,328 in the corresponding period last year. Sales for the four weeks ended June 19 totaled \$1,739,029, an increase of 14.8 per cent over sales of \$1,514,171 in the like period in 1936.

## JUNE FRESH MEAT PRICES

### NEW YORK

Wholesale fresh meat prices for June, 1937, with comparisons:

		BEEF.		
		June, 1937.	May, 1937.	June, 1936.
Steer—				
300-500 lbs.,	Choice .....	13.08	12.85	12.85
	Good .....	12.85	12.85	12.85
	Medium .....	12.85	12.85	12.85
	Common .....	12.85	12.85	12.85
500-600 lbs.,	Prime .....	14.25	13.68	13.68
	Choice .....	13.68	13.68	13.68
	Good .....	13.68	13.68	13.68
	Medium .....	13.68	13.68	13.68
	Common .....	13.68	13.68	13.68
600-700 lbs.,	Prime .....	13.75	13.75	13.75
	Choice .....	13.75	13.75	13.75
	Good .....	13.75	13.75	13.75
	Medium .....	13.75	13.75	13.75
	Common .....	13.75	13.75	13.75
700 lbs. up,	Prime .....	13.75	13.75	13.75
	Choice .....	13.75	13.75	13.75
	Good .....	13.75	13.75	13.75
	Medium .....	13.75	13.75	13.75
	Common .....	13.75	13.75	13.75
Cow—	Choice .....	13.75	13.75	13.75
	Good .....	13.75	13.75	13.75
	Medium .....	13.75	13.75	13.75
	Common .....	13.75	13.75	13.75
		VEAL CARCASSES. <sup>1</sup>		
Veal—	Choice .....	16.15	16.15	16.15
	Good .....	16.15	16.15	16.15
	Medium .....	16.15	16.15	16.15
	Common .....	16.15	16.15	16.15
Calf—	Good .....	13.02	13.02	13.02
	Medium .....	13.02	13.02	13.02
	Common .....	13.02	13.02	13.02

<sup>1</sup>Skin on.

### LAMB AND MUTTON.

Spring lamb—	Choice .....	21.40	22.72	23.15
	Good .....	20.20	21.55	21.80
	Medium .....	18.48	20.08	19.65
	Common .....	16.62	18.63	17.35
Lamb—				
38 lbs. down—	Choice .....	19.96	19.96	19.96
	Good .....	18.90	18.90	18.90
	Medium .....	17.82	17.82	17.82
	Common .....	16.51	16.51	16.51
39-45 lbs.—	Choice .....	19.46	19.46	19.46
	Good .....	18.25	18.25	18.25
	Medium .....	17.12	17.12	17.12
	Common .....	16.00	16.00	16.00
46-55 lbs.—	Choice .....	19.04	19.04	19.04
	Good .....	17.99	17.99	17.99
Yearling—				
40-55 lbs.—	Choice .....	18.88	20.35	20.35
	Good .....	17.70	18.68	18.68
	Medium .....	16.28	16.90	16.90
Mutton (ewe) 70 lbs. down:				
	Good .....	9.46	10.61	10.75
	Medium .....	7.83	8.91	9.00
	Common .....	6.60	7.68	7.25

### FRESH PORK.

Hams, 10-14 lbs. av. ....	21.60	20.21	21.48
Loins, 8-10 lbs. av. ....	23.91	24.56	21.99
10-12 lbs. av. ....	23.36	24.04	21.38
12-15 lbs. av. ....	21.56	22.64	20.02
16-22 lbs. av. ....	18.12	18.12	18.12
Shoulders, N. Y. style, skinned, 8-12 lbs. av. ....	18.74	16.89	16.50
Picnics, 6-8 lbs. av. ....	18.74	16.89	16.50
Butts, Boston style, 4-8 lbs. av. ....	23.12	20.41	19.71
Spareribs, half sheet. ....	14.50	13.85	12.06

### CHICAGO

Wholesale fresh meat prices for June, 1937, with comparisons:

		BEEF.		
		June, 1937.	May, 1937.	June, 1936.
Steer—				
300-500 lbs.,	Choice .....	\$19.34	\$17.70	\$13.50
	Good .....	17.59	16.28	12.50
	Medium .....	16.01	14.76	11.75
	Common .....	14.27	13.70	11.24
500-600 lbs.,	Prime .....	19.08	18.08	18.18
	Choice .....	19.34	18.08	18.18
	Good .....	17.99	16.64	12.34
	Medium .....	16.11	14.95	11.75
	Common .....	14.22	13.64	11.24
600-700 lbs.,	Prime .....	19.08	18.08	18.18
	Choice .....	19.34	18.08	18.18
	Good .....	17.99	16.64	12.34
	Medium .....	16.11	14.95	11.75
	Common .....	14.22	13.64	11.24
700 lbs. up,	Prime .....	19.08	18.08	18.18
	Choice .....	19.34	18.08	18.18
	Good .....	17.99	16.64	12.34
	Medium .....	16.11	14.95	11.75
	Common .....	14.22	13.64	11.24
Cow—	Choice .....	19.08	18.08	18.18
	Good .....	17.99	16.64	12.34
	Medium .....	16.11	14.95	11.75
	Common .....	14.22	13.64	11.24
		VEAL CARCASSES. <sup>1</sup>		
Veal—	Choice .....	15.06	15.50	14.40
	Good .....	14.02	14.50	13.40
	Medium .....	12.98	13.25	12.35
	Common .....	11.76	11.75	11.35
Calf—	Good .....	13.02	13.02	13.02
	Medium .....	13.02	13.02	13.02
	Common .....	13.02	13.02	13.02

<sup>1</sup>Skin on.

### LAMB AND MUTTON.

Spring lamb—	Choice .....	20.64	20.82	22.90
	Good .....	19.66	19.82	21.22
	Medium .....	18.30	18.82	19.15
	Common .....	16.35	16.75	16.75
Lamb—				
38 lbs. down—	Choice .....	18.85	18.85	18.85
	Good .....	17.85	17.85	17.85
	Medium .....	16.82	16.82	16.82
	Common .....	15.58	15.58	15.58
39-45 lbs.—	Choice .....	18.32	18.32	18.32
	Good .....	17.32	17.32	17.32
	Medium .....	16.32	16.32	16.32
	Common .....	15.32	15.32	15.32
46-55 lbs.—	Choice .....	17.89	17.89	17.89
	Good .....	16.85	16.85	16.85
Yearling—				
40-55 lbs.—	Choice .....	18.29	19.78	19.78
	Good .....	17.24	18.85	18.85
	Medium .....	15.48	16.35	16.35
Mutton (ewe) 70 lbs. down:				
	Good .....	9.50	9.92	9.50
	Medium .....	8.32	8.18	8.10
	Common .....	7.17	6.46	6.70

### FRESH PORK.

Hams, 10-14 lbs. av. ....	20.08	18.95	20.06
Loins, 8-10 lbs. av. ....	24.40	24.89	20.82
10-12 lbs. av. ....	23.21	24.09	20.30
12-15 lbs. av. ....	21.04	22.61	18.56
16-22 lbs. av. ....	18.01	19.71	17.06
Shoulders, N. Y. style, skinned, 8-12 lbs. av. ....	17.70	16.44	14.80
Picnics, 6-8 lbs. av. ....	17.70	16.44	14.80
Butts, Boston style, 4-8 lbs. av. ....	22.06	20.21	18.64
Spareribs, half sheet. ....	15.49	14.46	11.02

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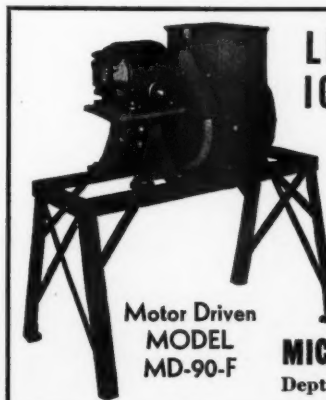
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SAVE TIME—  
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This model is ideal  
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TO CHOOSE FROM

WRITE FOR FOLDER

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Dept. P-72 Bettendorf, Iowa



## RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all-grades of pork and good grade of other meats in mostly cash and carry stores.

	NEW YORK.					CHICAGO.				
	June 30, 1937.	June 30, 1937.	June 30, 1937.	June 30, 1937.	June 30, 1937.	June 30, 1937.	June 30, 1937.	June 30, 1937.	June 30, 1937.	June 30, 1937.
<b>Beef:</b>										
Porterhouse steak	.50	.43	.46	.50	.40	.43				
Sirloin steak	.43	.36	.40	.42	.35	.38				
Round steak	.43	.35	.39	.39	.30	.34				
Rib roast, fat 6 cuts	.33	.29	.33	.35	.27	.30				
Chuck roast	.26	.22	.25	.27	.20	.24				
Plate beef	.17	.14	.16	.16	.14	.16				
<b>Lamb:</b>										
Legs	.31	.29	.27	.30	.29	.26				
Loin chops	.46	.48	.37	.45	.45	.37				
Rib chops	.38	.41	.31	.39	.40	.32				
Stewing	.15	.15	.12	.16	.17	.14				
<b>Pork:</b>										
Chops, center cuts	.38	.35	.36	.38	.33	.35				
Bacon, strips	.36	.38	.38	.37	.36	.36				
Bacon, sliced	.42	.43	.43	.43	.41	.42				
Hams, whole	.51	.53	.59	.59	.59	.56				
Picnics, smoked	.34	.29	.34	.33	.22	.25				
Lard	.19	.17	.21	.17	.14	.18				
<b>Veal:</b>										
Outlets	.43	.44	.43	.37	.37	.36				
Loin chops	.36	.36	.35	.31	.32	.31				
Rib chops	.30	.32	.30	.28	.28	.27				
Stewing (breast)	.15	.16	.17	.15	.14	.14				

## PRODUCE MARKETS

<b>BUTTER.</b>			
	Chicago.	New York.	
Creamery (92 score).....	@31	@31½	
Creamery (90-91 score).....	@29½ @30	@31½	
Creamery firsts (88-90 score).....	@29½ @30½	@30½ @31½	
<b>EGGS.</b>			
Extra firsts .....	@20 @20½		
Firsts, fresh .....	@19½ @20	@21½	
Standards .....	@23½		
<b>LIVE POULTRY.</b>			
Fowls .....	@19	@21	
Fryers .....	@21½		
Broilers .....	@21	@24	
Turkeys .....	@15	@20	
Ducks .....	@12	@12	
Geese .....	@12	@9	
<b>DRESSED POULTRY.</b>			
Chickens, 31-42, frozen.....	@23½ @25	@23½ @25	
Chickens, 43-54, frozen.....	@26 @27½	@26 @27½	
Chickens, 55 & up, frozen.....	@27½	@27½	
Fowls, 31-47, fresh.....	@18 @20	@18½ @20½	
48-59, fresh .....	@21½ @24	@22½ @24½	
60 and up, fresh.....	@24 @25	@23½ @25	
Turkeys, frozen .....	@25½	@22½ @28½	

## BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended July 15, 1937:

	July 9.	10.	12.	13.	14.	15.
Chicago .....	30½	30½	30½	30½	30½	30½
New York .....	32	32	32	32½	32½	32
Boston .....	32½	32½	32½	32½	32½	32½
Philadelphia .....	32½	32½	32½	32½	32½	32½
San Francisco .....	33½	33½	33½	33½	33½	33½

Wholesale prices carlots—fresh centralized—90 score at Chicago:

30½ 30½ 30½ 30½ 30½ 30½

Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	Since Jan. 1, 1937.	1936.
Chicago .....	54,858	53,040	46,081	1,865,444	1,832,736
N. Y. .....	53,610	46,044	49,580	1,815,308	1,855,440
Boston .....	17,433	18,120	18,582	854,776	868,063
Phila. .....	15,507	15,735	15,891	582,187	606,676

Total 141,408 132,948 130,114 4,917,709 5,061,915

Cold storage movement (lbs.):

	In July 15.	Out July 15.	On hand July 16.	Same week day last year.
Chicago .....	415,751	62,672	25,230,941	21,331,575
N. Y. .....	300,963	216,475	9,619,349	10,208,406
Boston .....	8,832	12,845	4,171,514	4,075,563
Phila. .....	64,491	45,806	2,569,887	2,592,802
Total .....	790,037	337,800	41,581,691	38,208,345

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on July 22, 1937:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
STEERS, 300-500 lbs.:				
Choice .....	\$21.00@22.00			
Good .....	18.50@21.00		18.00@21.50	
Medium .....	13.00@18.00		13.00@18.00	
Common (plain) .....	11.00@13.00		10.50@13.00	
STEERS, 500-600 lbs.:				
Prime .....				
Choice .....	21.00@22.00		21.50@23.00	
Good .....	18.50@21.00		18.50@22.00	
Medium .....	13.00@18.00		13.50@18.50	
Common (plain) .....	11.00@13.00	12.50@14.00	10.50@13.50	
STEERS, 600-700 lbs.:				
Prime .....		22.50@23.50	23.00@24.00	
Choice .....	21.00@22.00	21.00@22.50	22.00@23.00	21.50@23.00
Good .....	18.50@21.00	18.00@21.00	18.50@22.00	19.00@21.50
Medium .....	14.00@18.50	14.00@18.00	14.00@18.50	14.00@19.00
STEERS, 700 lbs. up:				
Prime .....		23.00@24.00	23.00@24.00	
Choice .....	21.00@22.00	21.00@23.00	22.00@23.00	21.50@23.00
Good .....	18.50@21.00	18.50@21.00	19.00@22.00	19.00@21.50
<b>COWS:</b>				
Choice .....				
Good .....	13.50@15.50	13.00@15.00	13.00@15.00	
Medium .....	10.50@12.50	10.00@13.00	10.00@13.00	12.00@13.50
Common (plain) .....	9.50@10.50	10.00@11.00	9.00@10.00	10.50@12.00
<b>Fresh Veal:</b>				
VEAL:				
Choice .....	14.50@15.50	15.00@16.00	16.00@17.00	14.00@15.00
Good .....	13.50@14.50		14.00@16.00	13.00@14.00
Medium .....	12.50@13.50	12.50@14.00	12.50@14.00	12.00@13.00
Common (plain) .....	11.50@12.50	11.50@12.50	11.50@12.50	11.00@12.00
<b>CALF:</b>				
Good .....			13.50@14.50	
Medium .....			12.00@13.50	
Common .....			11.00@12.00	
<b>Fresh Lamb and Mutton:</b>				
SPRING LAMB, 38 lbs. down:				
Choice .....	18.00@19.00	19.00@20.00	19.00@20.00	20.00@21.00
Good .....	17.00@18.00	18.00@19.00	18.00@19.00	18.00@19.00
Medium .....	16.00@17.00	16.00@18.00	16.00@18.00	17.00@18.00
Common (plain) .....	14.00@16.00	14.00@16.00	14.00@16.00	14.00@17.00
SPRING LAMB, 39-45 lbs.:				
Choice .....	18.00@19.00	19.00@20.00	19.00@20.00	19.00@20.00
Good .....	17.00@18.00	18.00@19.00	18.00@19.00	18.00@19.00
Medium .....	16.00@17.00	16.00@18.00	16.00@18.00	17.00@18.00
Common (plain) .....	14.00@16.00	14.00@16.00	14.00@16.00	14.00@17.00
SPRING LAMB, 46-55 lbs.:				
Choice .....	19.00@20.00	19.00@20.00	18.50@19.50	
Good .....	18.00@19.00	17.00@19.00	17.50@18.50	
<b>YEARLINGS:</b>				
Choice .....	15.50@16.50			
Good .....	13.50@15.50		15.00@17.00	
Medium .....	12.00@13.50		13.50@15.00	
<b>MUTTON, Ewe, 70 lbs. down:</b>				
Good .....	10.00@11.00	10.00@12.00	10.00@11.00	
Medium .....	8.00@10.00	9.00@10.00	8.00@10.00	
Common (plain) .....	7.00@8.00	8.00@9.00	7.00@8.00	
<b>Fresh Pork Cuts:</b>				
LOINS:				
8-10 lbs. av. ....	27.00@29.00	26.00@28.00	26.00@27.00	27.00@29.00
10-12 lbs. av. ....	25.00@27.00	25.00@27.00	25.00@26.00	26.00@28.00
12-15 lbs. av. ....	21.00@23.00	22.00@24.00	21.00@23.00	22.00@24.00
16-22 lbs. av. ....	18.00@19.00	19.00@21.00	19.00@20.00	19.50@21.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lb. av. ....	18.00@19.50		18.50@20.00	
<b>PICNICS:</b>				
6-8 lb. av. ....		18.50@19.00		
<b>BUTTS, Boston Style:</b>				
4-8 lb. av. ....	22.50@24.50		23.00@24.50	23.00@25.00
<b>SPARE RIBS:</b>				
Half Sheets .....	15.50@16.50			
<b>TRIMMINGS:</b>				
Regular .....	15.50@16.00			

\*Includes heifers, 450 lbs. down, at Chicago. \*Includes "skins on" at New York and Chicago. \*Includes sides at Boston and Philadelphia.

## NEWS OF THE RETAILERS

Earl D. Taplin, Evansville, Wis., purchased City Market on Main st. from Henry Biessman.

Fred Ragg has engaged in meat business at 2732 W. Lisbon ave., Milwaukee.

Fort Central Market Inc. has been chartered in Lincoln Park, Mich., and is located at 1570 S. Fort st.

Frank Smith opened new meat market at 4299 23rd st., San Francisco, Cal.

PHILA.

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**BLISS BOXES**  
are the strongest and most economical Fibre Containers

# Millions of BLISS Boxes

are used by packers for shipping Fresh and Smoked Meats, Pork Loins, Dressed Poultry, Lard, Butterine, Soap Powder and other products.

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They are easy and quick to assemble on BLISS equipment.

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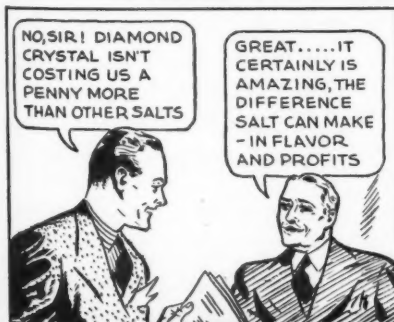
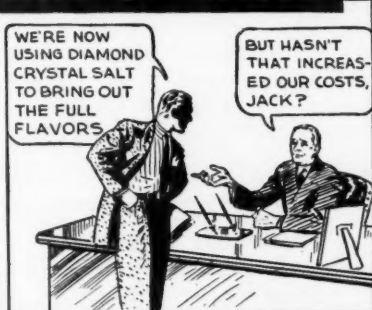
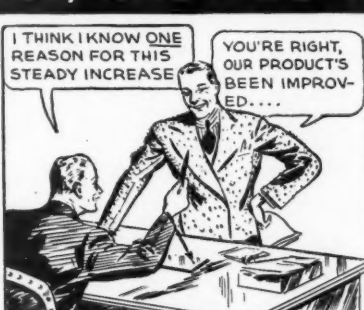
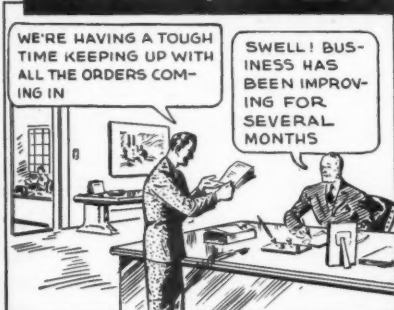
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# DIAMOND CRYSTAL *Alberger Process* SALT

The Salt that "WAKES UP HIDDEN FLAVORS"

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Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

## Men Wanted

### Engineer

Wanted, engineer experienced in manufacture of packing plant machinery. W-824, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Man for Silent Cutter

Sausage factory in Middle West making 125,000 lbs. weekly, has opening for young man with considerable experience on chopper. Steady employment. Give complete details and salary wanted in first letter. W-823, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Where is A. R. Mortenson?

Anyone having knowledge of the whereabouts of A. R. Mortenson, formerly salesman with Iowa Packing Company in Muscatine and Iowa City, Iowa, please advise W-808, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Seeking Otto Schaffner

Any one with knowledge of the location of Otto Schaffner formerly meat salesman with C. E. Richard & Sons in Burlington, Iowa please communicate with W-809, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Refinery Expert

Wanted, man to teach us new methods of making laundry soap from soap stocks produced in refining vegetable oils. Must be thoroughly familiar with manufacture of shortening, oleomargarine and soap and be able to analyze oil-bearing seeds, vegetable oils and animal fats. Will pay well for proper instructions. Write P. O. Box 391, Laredo, Texas.

## Position Wanted

### Plant Manager or Supt.

with years of practical packinghouse operating experience, all production departments, beef or pork, slaughtering, cutting, processing, manufacturing, etc., including sales and live stock buying. Both large and small plant experience. Organize and handle labor. Produce results with minimum costs. W-807, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Will Represent You

Salesman at present calling upon packers and sausage manufacturers in Baltimore and Washington, D. C. area selling car weekly sausage materials, bull and cow cuts for Chicago boner desires to represent reliable quality packer producing dried beef, dry sausage, canned meats, sweet pickle, dry salt pork products, beef tongues; commission basis. Would also consider full packinghouse line; likewise Norfolk and Richmond Va. territory in conjunction with Baltimore and Washington. Have over 20 yrs. actual experience with steady following. W-813, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

## Position Wanted

### Beef Salesman, Livestock Buyer

Combination beef salesman and livestock buyer is interested in securing position with packer. Thorough knowledge of all plant operations and handling of men. Will go to South America. W-822, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Packers' Representative

having wide connections in Metropolitan New York area, with large part of his time unoccupied, would entertain promoting acceptance of pork and provisions of packer not now represented here. Excellent references as to ability and integrity. W-825, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

## Equipment for Sale

### Rebuilt Equipment for Sale

Meat Mixers 100- to 750-lb. Grinders of various sizes, Silent Cutters 19 to 40", Fat Cutters, Stuffers, Cookers, Lard Roll, Lard Cooling Tank, Shoulder Chopper, Can Fillers and Labelers, Kettles, Hammer Mills, etc. Send us your inquiries and list of idle equipment. Loeb Equipment Supply Co., 904 N. Marshfield Ave., Chicago.

### Used Packinghouse Equipment

For sale, 24-ton Frick ice machine with steam engine. Brownell boiler, Gem City boiler, Permutit water softener, cattle scale, track scales, pumps, lard cooking tank, blowers, tallow tanks, other items. For list and full particulars write to Geo. H. Alten, P. O. Box 426, Lancaster, Ohio.

### Rebuilt Equipment for Sale

Item No. 27 One 8,000-lb. capacity No. 110 "Boss" cooker with steam engine drive, vacuum pump, and fittings.  
Item No. 29 One No. 717 "Boss" 500-ton hydraulic press with steam hydraulic pump, and fittings.  
FS-790, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Cooking Kettle

For sale, one 500-gal. capacity, all copper, steam jacketed cooking kettle. FS-826, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### Used Equipment for Sale

3 Anderson No. 1 Oil Expellers, motor driven, with 15-H.P., AC motors, complete with tempering apparatus; 2 Anderson RB Expellers; two 4 ft. x 9 ft. Mechanical Mfg. Co. Lard Rolls; 1 Albright Neil 2 1/2 ft. x 6 ft. Jacketed Dryer; 3 Bartlett & Snow Jacketed Digesters or Tankage Dryers; one 24 in. x 20 in. Type "B" Jeffrey Hammer Mill; one 24 in. x 16 in. Gruendler Hammer Mill; 2 Jay-Bee Hammer Mills, No. 2, No. 3, for Cracklings; 2 Mechanical Mfg. Co. Double Arm Meat Mixers; 1 Buffalo No. 23 Silent Cutter; 1 No. 41 Enterprise Meat Chopper; 1 "Boss" No. 186 Meat Chopper. Miscellaneous: Cutters, Grinders, Melters, Cookers, Rendering Tanks, Hydraulic Presses, Kettles, Pumps, etc. What have you for sale? Send us a list.

CONSOLIDATED PRODUCTS COMPANY  
14-19 Park Row, New York, N. Y.  
Shops and Plant  
331 Doremus Ave., Newark, N. J.

## Business Opportunities

### Partner in Sausage Plant

Small sausage manufacturer in Chicago making only quality product and getting price for it wants partner to handle sales. Reputation established; need only distribution. Low overhead and chance for nice profits. W-802, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Plants for Sale

### Sausage Factory

For sale, modern, up-to-date sausage factory located in Minnesota. Excellent opportunity for the right party. FS-827, THE NATIONAL PROVISIONER, 407 S. Dearborn St. Chicago, Ill.

### Packing Plant

Small packing plant at Dexter, Southeast Missouri, located at intersection U. S. highway 60 and Missouri 25. Ten acres land, building, equipment, pens and two new trucks. Good opening for experienced packinghouse man. \$7,000. Vaughn Bros., P. O. Box 55, Dexter, Mo.

On account of the proposed dissolution of the Company, the packing plant of the

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is offered for sale. The Company has a large well-established business and has enjoyed an enviable record for more than 100 years. Capacity for slaughtering 1500 hogs daily. Near railroad.

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CANNED FOODS**

**HAMS • BACON • LARD • SAUSAGE**

*We specialize in carlot beef sales*

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Manufactured Under Sol May Methods  
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HOG BUNGS—HOG BUNG ENDS—BEEF MIDDLES

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## To Sell Your Hog Casings in Great Britain

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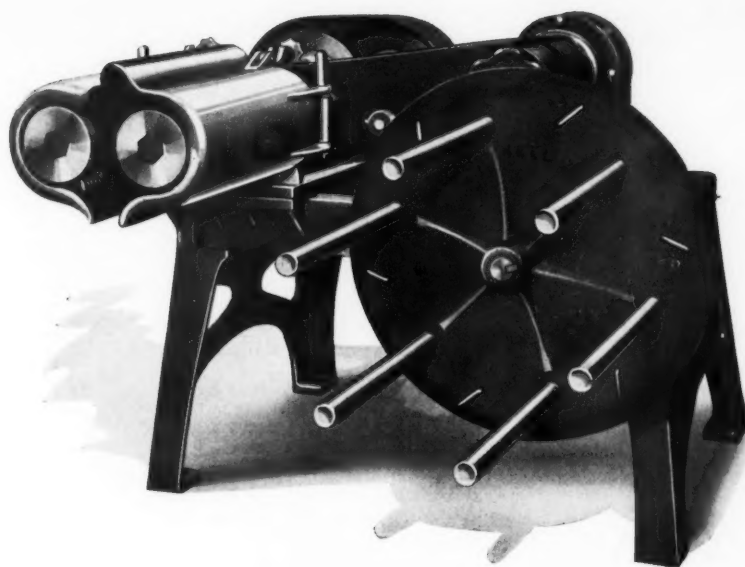
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## **No. 699**

### **..... IN PERFORMANCE**

you will find the ANCO No. 699 BEEF CASING CLEANER capable of producing cleaner, smoother casings in a shorter length of time, and with a minimum amount of damaged sections.

### **..... IN CONSTRUCTION**

you will find this machine much improved over all old style models. The brush guards are made of polished cast aluminum, specially shaped to aid in the handling of the casings. They are hinged to facilitate cleaning or replacing of the brushes.

### **NO MORE OUTBOARD BEARING TROUBLES**

Instead of three bearings on each brush shaft, as in the old style cleaners, this new ANCO machine has two heavy ball bearings on each shaft. This elimination of outboard bearings greatly facilitates the feeding of the casings between the brushes and makes it very easy to align the shafts.

### **NEW TYPE REEL NOW RIGID**

The old style cumbersome, collapsible reel is replaced by the new rigid type which simplifies the operation of removing the wound casings.

### **BALL BEARING BRUSHES and SILENT DRIVE**

Ball bearing mounted brush shafts and carefully designed V-Belt drive enable us to offer the most silent and efficient beef casing cleaner on the market today.



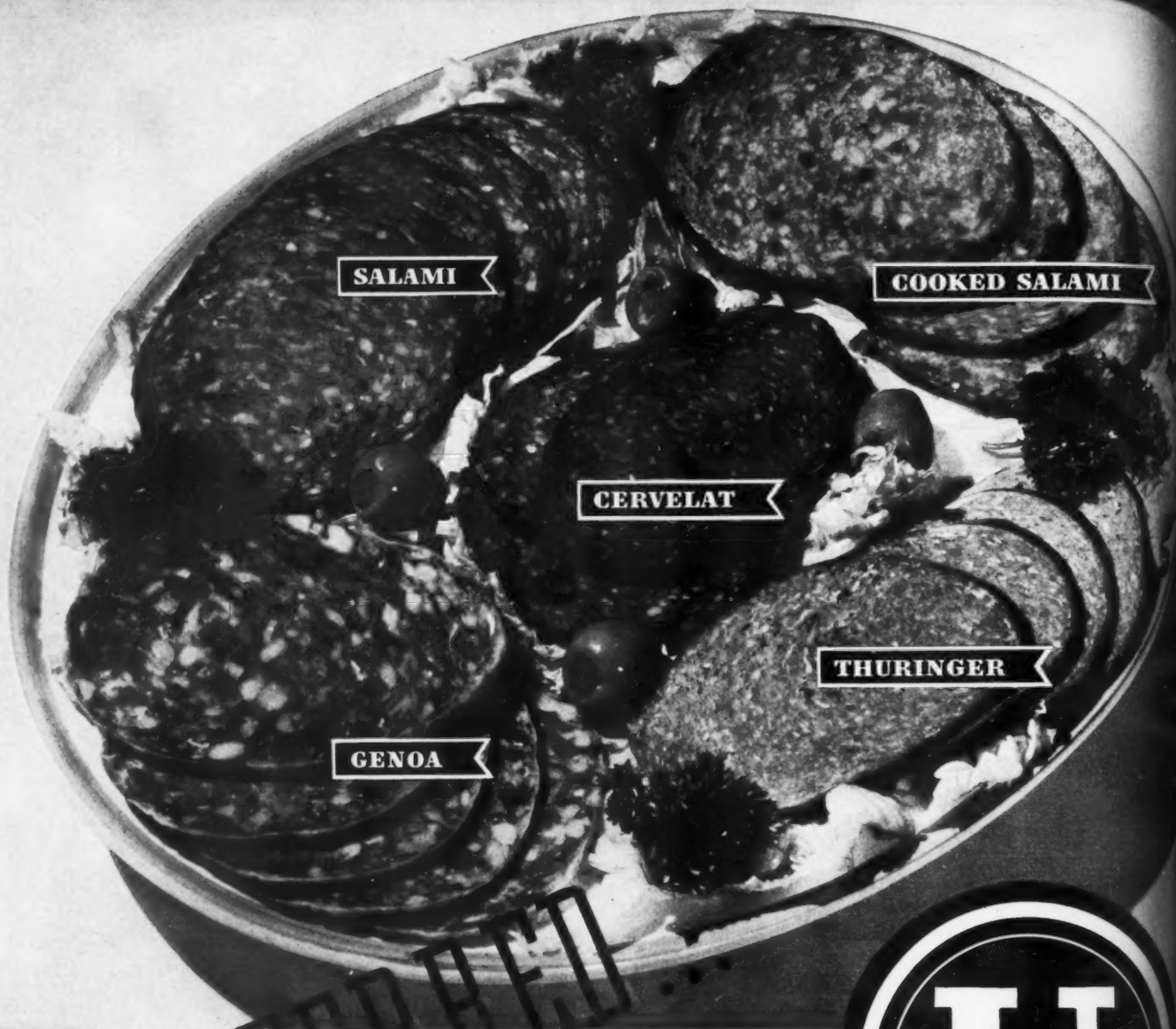
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LUNCHES... HORS D'OEUVRES  
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Chicago

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CERVELAT  
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THURINGER  
SALAMI  
FARMER  
GENOA SALAMI  
PEPERONI  
CAPICOLLI  
COOKED SALAMI  
ITALIAN STYLE BUTTS



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